thermomix

ID: 20650-XX17 UK V4

VORWERK

thermomix

THERMOMIX® TM5

INSTRUCTION MANUAL

VORWERK

ID: 20650-XX17 UK V4

SAFETY ALERT SYMBOL AND SIGNAL WORDS

This is the safety alert symbol. It is used to alert you to potential physical injury hazards. Obey all safety messages that follow this symbol to avoid possible injury or death.

Signal words

Note the use of signal words DANGER, WARNING and CAUTION with the safety messages. The signal word for each message has been selected using the following guidelines:

DANGER
indicates a hazardous situation which, if not avoided, will result in death or serious injury.

WARNING
indicates a hazardous situation which, if not avoided, could result in death or serious injury.

CAUTION
indicates a hazardous situation which, if not avoided, could result in minor or moderate injury.

NOTICE
is used to address practices not related to physical injury.

IMPORTANT SAFETY PRECAUTIONS

When using electrical appliances, basic safety precautions should always be followed including the following:

Read all instructions

⚠ WARNING

Not intended for use by children.

- The Thermomix® TM5 is a kitchen appliance intended for use at home or in similar environments. Children must not be allowed to play with it. Keep the appliance and its connecting cables out of children's reach. If the Thermomix® TM5 is used around children, consider using a locking code, see p. 52.

- The Thermomix® TM5 is exclusively intended for use by adults. It may not be used by children – not even when supervised by an adult. Keep children away from the appliance when it is in operation. Please ensure you warn children of the potential dangers of heat/steam development, hot condensation and hot surfaces.

- Close supervision is necessary when the Thermomix® TM5 is used near children.

- The appliance may be used by persons with reduced physical, sensory or mental capabilities, or lack of experience and/or knowledge if they are supervised or instructed with regard to its safe use and understand the resulting hazards.

⚠ WARNING

Electric shock hazard.

- Always unplug the Thermomix® TM5 from outlet when not in use, before attaching or removing parts (e.g. protection grid), and before cleaning.

- Do not put the Thermomix® TM5 in water or other liquid. Clean with a damp cloth only. No water or dirt should enter the base unit.

- Do not operate the Thermomix® TM5 if the cord or plug becomes damaged, if the appliance malfunctions, or if the Thermomix® TM5 is dropped or damaged in any manner. Return your Thermomix® TM5 to the nearest authorized service facility for examination, repair or electrical or mechanical adjustment or if the Thermomix® TM5 has fallen off a surface or is damaged in any way.

- Do not use the Thermomix® TM5 outdoors.

⚠ WARNING

To avoid scalding, burn injury and laceration hazard, do not try to open the mixing bowl lid by force.

- Only open the mixing bowl lid when the speed is set to "O" and the locking mechanism has released it.

⚠ WARNING

If the hole in the mixing bowl lid is covered or blocked and the heating is active, excess pressure can build up in the mixing bowl and the hot contents can erupt from it.

- While cooking, if you find the hole in the mixing bowl lid blocked or if the measuring cup is being pushed up, unplug the Thermomix® TM5. DO NOT touch the controls.

- Do not fill the simmering basket past the max. fill line.

- Do not fill the mixing bowl past the max. fill line (2.2 litres).

- Ensure that the hole in the mixing bowl lid remains free of food.

- To allow steam to escape and prevent excess pressure, ensure the hole in the mixing bowl lid is never blocked or covered – either from the inside (e.g. by food) or from the outside (e.g. by a towel).

⚠ WARNING

You may get burned or scalded by escaping hot food or steam or by touching hot surfaces.

- Remove mixing bowl carefully to help prevent contents from spilling or splashing.
- Take care when adding liquids to the mixing bowl, as they may suddenly be ejected again due to evaporation.
- Watch out for individual splashes of hot food escaping from the mixing bowl opening. To avoid injury when processing hot food, place the measuring cup into the opening of the mixing bowl lid and do not touch or fix the measuring cup.
- To prevent splashing, use the measuring cup, simmering basket or Varoma dish to cover the hole in the mixing bowl lid. The safety function can only be ensured when original Thermomix® TM5 accessories are used. Ensure that the accessories or hole in the mixing bowl lid are not covered or blocked from the inside or outside by a towel or suchlike.
- At higher speeds, hot food may splash out or hot liquids may froth up. Please therefore only use low speeds (🥄 –6) at high temperatures (>60°C or Varoma temperature).
- Using the turbo mode or abruptly increasing mixing speed with hot food may result in scalding injury.
- When processing hot food, increase the speed gradually.
- Do not touch the surface of the mixing bowl or parts of the mixing bowl lid, Varoma or measuring cup as they will become hot when processing hot food.
- Touch only the handles on the sides of the Varoma when the Varoma is hot.
- When you remove the Varoma from the mixing bowl lid and set it aside, always keep the Varoma lid on.

- The Thermomix® TM5 can generate a constant flow of steam while cooking depending on the chosen settings. Keep away from the steam. Hot steam will continue to rise up through the hole in the mixing bowl lid when removing the entire Varoma. Hot steam may escape at the sides and from the top of the Varoma lid during operation.
- Do not use your Thermomix® TM5 with damaged accessories.
- Scalding due to food boiling over may occur if heating large quantities of food at high temperatures (>90°C and Varoma temperature). If boiling over occurs, push the selector to stop the Thermomix® TM5.
- When removing the Varoma lid, tilt the lid away from your face and body to avoid escaping steam.
- Ensure that some slots of the Varoma dish and tray remain uncovered of food to allow the controlled escape of steam.
- Position the Varoma correctly onto the mixing bowl and Thermomix® TM5 to prevent the Varoma from becoming detached.

Unhook and remove spatula from simmering basket after removing simmering basket and placing it on a level surface. If hooked to mixing basket, spatula may cause mixing basket to tip and spill hot contents.

- Use care when removing simmering basket. Contents of simmering basket may splash during removal.
- Do not disassemble the mixing bowl while it is hot.

⚠ WARNING

Fire hazard. Incorrect positioning may cause the Thermomix® TM5 to catch fire or fall down, causing injury.

- Your Thermomix® TM5 may catch fire if exposed to an external heat source.
- Do not place on or near a hot surface or hob.
- Place your Thermomix® TM5 on a clean, solid, unheated even surface to help prevent it from slipping or catching fire.

- Do not let the power cord hang over edge of table or counter, or touch any hot surface, such as a stove.

⚠ WARNING

The use of attachments or items not recommended or sold by Vorwerk may cause fire, electric shock or injury.

- Never use the Thermomix® TM5 in combination with parts or equipment for older generations of Thermomix® TM5 .
- Only use the spatula with safety disk provided to stir food in the mixing bowl. Never use other utensils (e.g. a spoon). These may get caught up in the rotating mixing knife and cause injury.

⚠ WARNING

Laceration hazard.

- Blades are sharp. Handle carefully. Hold the upper part of the mixing knife when removing or reinserting it.
- Use care when removing the mixing knife to prevent it from falling out accidentally.
- Keep hands and utensils out of the mixing bowl to prevent the risk of injury to persons or damage to the Thermomix® TM5.

⚠ WARNING

The magnets in the Recipe Chip may affect pacemakers.

- The magnets in the Thermomix® TM5 Recipe Chips and the Thermomix® TM5 Recipe Chip interface may affect pace-makers or internal defibrillators. Keep Thermomix® TM5 Recipe Chips and the Thermomix® TM5 Recipe Chip interface away from pacemakers or internal defibrillators. Warn people with pacemakers or internal defibrillators.

⚠ CAUTION

The locking mechanism can pinch your fingers.

- Avoid contact with moving parts. Never touch the locking arms or mixing bowl lid when opening or closing the Thermomix® TM5.
- Keep hair and clothing away from moving parts of the Thermomix® TM5.
- Make sure the Appliance is switched off and the locking mechanism released before taking off or putting on accessories.

⚠ CAUTION

Damaged accessories can cause injury.

- If any Thermomix® TM5 accessories are damaged by mixing knife during food preparation, discard food. Contact Vorwerk for replacement accessory.
- Inspect the sealing ring regularly for possible damage. In case of damage or leakage, exchange the lid immediately. The sealing ring is not removable and attempting to do so may result in damage that may make replacement of the mixing bowl lid necessary.

⚠ CAUTION

You may suffer injury or damage your Thermomix® TM5 or property.

- Do not modify your Thermomix® TM5 or any accessories.
- Never leave the Thermomix® TM5 unattended while it is running. (Note that some automated recipes that use low mixing speeds and low temperatures can be prepared in the Thermomix® TM5 without supervision. These exceptions will be explicitly stated in the recipe.)
- An imbalance of the Thermomix® TM5 may develop when kneading dough or chopping food and cause the device to move along the counter. Keep your Thermomix® TM5 away from the edge to help prevent it from falling off.
- Ensure that there is sufficient clearance above and around the Thermomix® TM5 and Varoma (from cupboards and shelves) to help prevent damage from any released hot steam.

NOTICE

- Only plug the appliance into an alternating current at a plug installed by a qualified specialist. The voltage and supply frequency must correspond with the plug label (on the power supply).

- Only turn the speed dial when the butterfly attachment (stirring attachment) is attached correctly. Do not exceed speed 4 when using the butterfly whisk. If you do, it is likely to be thrown out and damaged.

- Never use the spatula when the butterfly whisk is attached.

- Do not add ingredients that can damage or block the butterfly whisk when it is attached to the mixing knife and the motor is running.

- Leaks from around the mixing knife may damage the Thermomix® TM5.

- Ensure that the sealing ring of the mixing knife is fitted to the knife bearing.

- Ensure that the mixing knife is locked into the bowl base correctly.

- The mixing bowl base must be turned as far as it will go and locked. Failure to fit the mixing bowl base and mixing knife correctly may result in damage to other parts of the Thermomix® TM5. If liquid leaks or spills into the Thermomix® TM5 base, unplug the Thermomix® TM5 and refer to the cleaning section (p. 56) for cleaning.

- To help prevent corrosion of your Thermomix® TM5, ensure that the contact pins of the mixing bowl are thoroughly dried after cleaning so that moisture does not enter the Thermomix® TM5.

- Only use your Thermomix® TM5 with a clean mixing bowl lid. Ensure that the brim of the mixing bowl is clean at all times.

SAVE THESE INSTRUCTIONS

SAFE MINIMUM INTERNAL TEMPERATURE CHART

Safe steps in food handling, cooking, and storage are essential in preventing food-borne illness. You can't see, smell, or taste harmful bacteria that may cause illness. In every step of food preparation, follow the four guidelines to keep food safe:

- **Clean** – Wash hands and surfaces often.
- **Separate** – Separate raw meat from other foods.
- **Cook** – Cook to the right temperature.
- **Chill** – Refrigerate food promptly.

Cook all food to these minimum internal temperatures as measured with a food thermometer before removing food from the heat source. For reasons of personal preference, consumers may choose to cook food to higher temperatures.

Product	Minimum Internal Temperature & Rest Time
Beef, Pork, Veal & Lamb Steaks, chops, roasts	63 °C (145 °F) and allow to rest for at least 3 minutes
Ground Meats	71 °C (160 °F)
Ham, fresh or smoked (uncooked)	63 °C (145 °F) and allow to rest for at least 3 minutes
Fully Cooked Ham (to reheat)	Reheat cooked hams packaged in USDA-inspected plants to 60 °C (140 °F) and all others to 74 °C (165 °F).

Product	Minimum Internal Temperature
All Poultry (breasts, whole bird, legs, thighs, and wings, ground poultry, and stuffing)	74 °C (165 °F)
Eggs	71 °C (160 °F)
Fish & Shellfish	63 °C (145 °F)
Leftovers	74 °C (165 °F)
Casseroles	74 °C (165 °F)

MANUAL

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TECHNICAL DATA

Safety alert symbols/ symbol of conformity/ mark of conformity	
Motor	Maintenance-free Vorwerk reluctance motor 500 W rated power. Speed continuously adjustable from 100 to 10,700 revolutions per minute (Gentle stir 40 rpm). Special speed setting (alternating mode) for dough preparation. Electronic motor protection to prevent overload.
Heating system	1,000 W power consumption. Protected against overheating.
Integrated scales	Measuring range from 5 to 3000 g in 5 g increments (to max. 6 kg); –100 to –3000 g in 5 g increments (to max. –6 kg).
Housing	High-quality plastic material.
Mixing bowl	Stainless steel, with heating system and temperature sensor integrated. Maximum capacity 2.2 litres.
Connected load	Only for 220–240 V 50/60 Hz (TM5-1). Maximum power consumption 1,500 W. Pull-out power cord, 1 m long.

Dimensions and weight Thermomix® TM5	**Base unit**		**Varoma**	
	height	34.10 cm	height	13.10 cm
	width	32.60 cm	width	38.30 cm
	depth	32.60 cm	depth	27.50 cm
	weight	7.95 kg	weight	0.80 kg

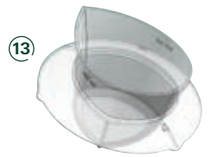
INTRODUCTION

For your own safety, please read this instruction manual before using the Thermomix® TM5 for the first time, taking particular note of the following: save this instruction manual in a safe place – it is part of the Thermomix® TM5. Be sure to only pass the Thermomix® TM5 on to a third party with this instruction manual.

ONLY INTENDED FOR USE IN PRIVATE HOUSEHOLDS.

Basic safety precautions must be taken when using electrical devices. These include the following:
read all instructions through carefully before using the Thermomix® TM5.
Only use the Thermomix® TM5 in the manner described in this instruction manual.

YOUR THERMOMIX® TM5



1 Thermomix® TM5 base unit
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3 Mixing bowl base
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5 Mixing knife

9 Mixing bowl lid
10 Butterfly whisk (Stirring attachment)
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6 Varoma lid
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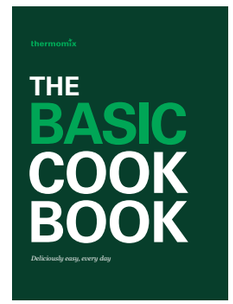
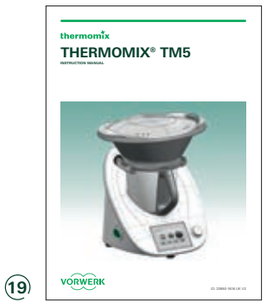
8 Varoma dish





BEFORE YOU START

NOTICE

Leaks from around the mixing knife may damage the Thermomix® TM5.

- Ensure that the sealing ring of the mixing knife is fitted to the knife bearing.
- Ensure that the mixing knife is locked into the bowl base correctly.
- The mixing bowl base must be turned as far as it will go and locked. Failure to fit the mixing bowl base and mixing knife correctly may result in damage to other parts of the Thermomix® TM5. If liquid leaks or spills into the Thermomix® TM5 base, unplug the Thermomix® TM5 and refer to the cleaning section (p. 56) for cleaning.
- To help prevent corrosion of your Thermomix® TM5, ensure that the contact pins of the mixing bowl are thoroughly dried after cleaning so that moisture does not enter the Thermomix® TM5.

Congratulations on purchasing the Thermomix® TM5!

Before using your Thermomix® TM5 for the first time attend a demonstration with a qualified Thermomix® Advisor. Familiarise yourself with using your Thermomix® TM5.

Before you start

⚠ WARNING

Not intended for use by children.

- The Thermomix® TM5 is exclusively intended for use by adults. It may not be used by children – not even when supervised by an adult. Keep children away from the appliance when it is in operation. Please ensure you warn children of the potential dangers of heat/steam development, hot condensation and hot surfaces.

The use of attachments or items not recommended or sold by Vorwerk may cause fire, electric shock or injury.

- Do not use your Thermomix® TM5 with damaged accessories.
- Do not modify your Thermomix® TM5 or any accessories.
- Never use the Thermomix® TM5 in combination with parts or equipment for older generations of Thermomix® TM5.

Fire hazard. Incorrect positioning may cause the Thermomix® TM5 to catch fire or fall down, causing injury.

- Place your Thermomix® TM5 on a clean, solid, even surface to help prevent it from slipping or catching fire.

⚠ CAUTION

Damaged accessories may cause injury.

- If any Thermomix® TM5 accessories are damaged by mixing knife during food preparation, discard food. Contact Vorwerk for replacement accessory.
- Inspect the sealing ring regularly for possible damage. In case of damage or leakage, exchange the lid immediately. The sealing ring is not removable and attempting to do so may result in damage that may make replacement of the mixing bowl lid necessary.

Be sure to place your Thermomix® TM5 on a clean, solid and even surface so that it cannot slip. It is recommended you keep your Thermomix® TM5 in a permanent position in your kitchen so that you can operate it easily. Remove the Foil from the Touchscreen. Clean your Thermomix® TM5 thoroughly before using it for the first time. Follow the instructions in the chapter on cleaning (p. 56).

How to insert the mixing bowl correctly

⚠ WARNING

To avoid scalding, burn injury and laceration hazard:

- Only open the mixing bowl lid when the speed is set to “0” and the locking mechanism has released it.
- To prevent splashing, use the measuring cup, simmering basket or Varoma dish to cover the hole in the mixing bowl lid. The safety function can only be ensured when original Thermomix® TM5 accessories are used. Ensure that the accessories or hole in the mixing bowl lid are not covered or blocked from the inside or outside by a towel or suchlike.
- Do not let the power cord hang over edge of table or counter, or touch any hot surface, such as a stove.
- Do not touch the surface of the mixing bowl or parts of the mixing bowl lid, Varoma or measuring cup as they will become hot when processing hot food.
- Do not disassemble the mixing bowl while it is hot.

⚠ CAUTION

The locking mechanism can pinch your fingers.

- Avoid contact with moving parts. Never touch the locking arms or mixing bowl lid when opening or closing the Thermomix® TM5.
- Make sure the appliance is switched off and the locking mechanism released before removing or attaching accessories.
- Keep hair and clothing away from moving parts of the Thermomix® TM5.

Insert the mixing bowl with the handle pointing to the front and place it gently into position ①.

The mixing bowl has been inserted correctly if its handle is at the front, as shown in picture ①, and if the bowl itself is securely fixed in the Thermomix® TM5. To close the mixing bowl place the mixing bowl lid vertically onto the mixing bowl ②. The lid will lock automatically when the motor is active.

How to remove the mixing knife

⚠ WARNING

The blades of the mixing knife can cut.

- Blades are sharp. Handle carefully.
- Hold the upper part of mixing knife when removing or re-inserting it.
- Use care when removing the mixing knife to prevent it from falling out accidentally.
- Keep hands and objects out of the mixing bowl to prevent the risk of injury to persons or damage to the Thermomix® TM5.
- Do not disassemble the mixing bowl while it is hot.

To remove the mixing knife: Hold the mixing bowl with one hand so that its opening points upwards. With your other hand turn the mixing bowl base 30 degrees counter-clockwise and pull the mixing bowl base off downwards ③. Carefully hold the upper part of the mixing knife and remove it together with its seal ring ④.

⚠ CAUTION

Keep hair and clothing away from moving parts of the Thermomix® TM5.

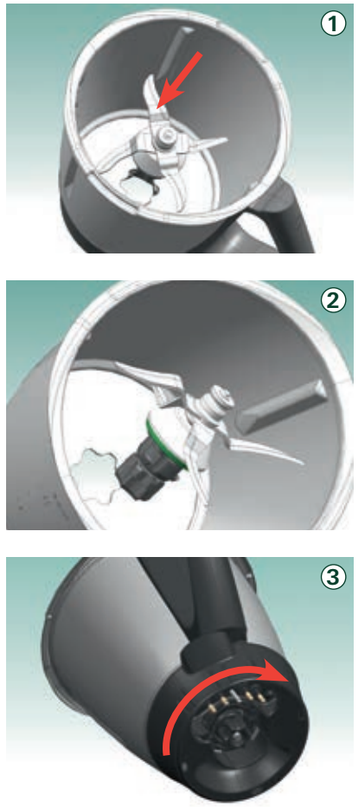
How to insert the mixing knife

NOTICE

Leaks from around the mixing knife may damage the Thermomix® TM5.

- Ensure that the sealing ring of the mixing knife is fitted to the knife bearing.
- Ensure that the mixing knife is locked into the bowl base correctly.
- The mixing bowl base must be turned as far as it will go and locked. Failure to fit the mixing bowl base and mixing knife correctly may result in damage to other parts of the Thermomix® TM5. If liquid leaks or spills into Thermomix® TM5 base unplug the Thermomix® TM5 and refer to the cleaning section (p. 56) for cleaning.
- To help prevent corrosion of your Thermomix® TM5, ensure that the contact pins of the mixing bowl are thoroughly dried after cleaning so that moisture does not enter the Thermomix® TM5.

To re-insert the mixing knife place the mixing bowl base on an even and clean surface, place the mixing bowl on top of it and hold its handle firmly. Now push the mixing knife through the hole in the bottom of the mixing bowl ① ② until its sealing ring touches the bottom of the mixing bowl. Then turn the mixing bowl base 30 degrees clockwise to lock the knife in place ③.



ACCESSORIES

Before you start using your Thermomix® TM5 we would like to introduce its accessories in more detail. They are proof of a well thought out design. Every part has been designed intelligently and serves several purposes.

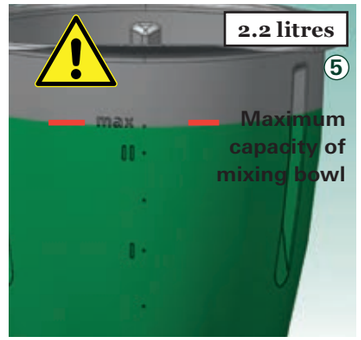
Mixing bowl

⚠ WARNING

Overfilling may lead to scalding/burn injury.

- Ensure that the hole in the mixing bowl lid remains free of food.
- Do not fill the mixing bowl past the max. fill line (2.2 litres).
- Remove mixing bowl carefully to help prevent contents from spilling or splashing.
- Take care when adding liquids to the mixing bowl, as they may suddenly be ejected again due to evaporation.

On the inside and on the outside of the mixing bowl there are marks indicating the filling level ④. The mixing bowl has a maximum capacity of 2.2 litres ⑤.



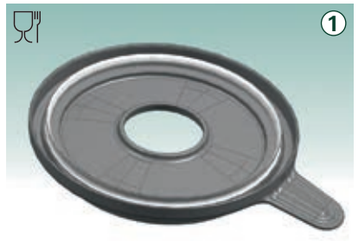
Mixing bowl base

NOTICE

- The mixing bowl base must be turned as far as it will go and locked. Failure to fit the mixing bowl base and mixing knife correctly may result in damage to other parts of the Thermomix® TM5. If liquid leaks or spills into Thermomix® TM5 base unplug the Thermomix® TM5 and refer to the cleaning section (p. 56) for cleaning.
- To help prevent corrosion of your Thermomix® TM5, ensure that the contact pins of the mixing bowl are thoroughly dried after cleaning so that moisture does not enter the Thermomix® TM5.

The mixing bowl base ⑥ is used to fasten and loosen the mixing knife within the mixing bowl. The whole mixing bowl may be placed on any work surface.

Mixing bowl lid



⚠ WARNING

- To allow steam to escape and prevent excess pressure, ensure the hole in the mixing bowl lid is never blocked or covered – either from the inside (e.g. by food) or from the outside (e.g. by a towel).
- To prevent splashing, use the measuring cup, simmering basket or Varoma dish to cover the hole in the mixing bowl lid. The safety function can only be ensured when original Thermomix® TM5 accessories are used. Ensure that the accessories or hole in the mixing bowl lid are not covered or blocked from the inside or outside by a towel or suchlike.
- To avoid scalding, burn injury and laceration hazard, do not try to open the mixing bowl lid by force.
- Only open the mixing bowl lid when the speed is set to “0” and the locking mechanism has released it.
- The Thermomix® TM5 is exclusively intended for use by adults. It may not be used by children – not even when supervised by an adult. Keep children away from the appliance when it is in operation Please ensure you warn children of the potential dangers of heat/steam development, hot condensation and hot surfaces.

⚠ CAUTION

Inspect the sealing ring regularly for possible damage. In case of damage or leakage exchange the lid immediately. The sealing ring is not removable and attempting to do so may result in damage that may make replacement of the mixing bowl lid necessary.

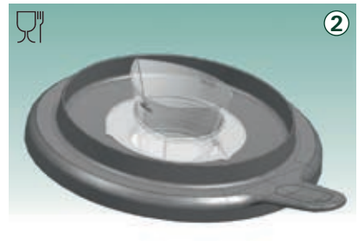
NOTICE

Only use your Thermomix® TM5 with a clean mixing bowl lid and sealing ring. Ensure that the brim of the mixing bowl is clean at all times.

The mixing bowl lid ① is used to close the mixing bowl. For safety reasons your Thermomix® TM5 will not operate unless the lid has been positioned and locked correctly. Never try to force the lid open when the Thermomix® TM5 is locked. The mixing bowl lid is being secured by the automatic locking mechanism. It consists of two locking arms securing the lid and a sensor located on the upper housing between the locking arms. Be sure to keep this sensor clean at all times.

Please note the delay between setting the motor speed to zero and the release of the locking mechanism. It is dependent on the motor speed to prevent spillage of ingredients, if the mixing bowl is filled to the maximum indicator.

Measuring cup



⚠ WARNING

You may get burned or scalded by escaping hot food or steam or by touching hot surfaces.

- To prevent splashing, use the measuring cup, simmering basket or Varoma dish to cover the hole in the mixing bowl lid. The safety function can only be ensured when original Thermomix® TM5 accessories are used. Ensure that the accessories or hole in the mixing bowl lid are not covered or blocked from the inside or outside by a towel or suchlike.
- If the hole in the mixing bowl lid is covered or blocked and the heating is active, excess pressure can build up in the mixing bowl and the hot contents can erupt from it.
- While cooking, if you find the hole in the mixing bowl lid blocked or if the measuring cup is being pushed up, unplug the Thermomix® TM5. DO NOT touch the controls.
- Do not fill the mixing bowl and simmering basket past the max. fill line.
- Watch out for individual splashes of hot food escaping from the mixing bowl opening. To avoid injury when processing hot food, place the measuring cup into the opening of the mixing bowl lid and do not touch or fix the measuring cup.
- Using the turbo mode or abruptly increasing mixing speed with hot food may result in scalding injury.
- When processing hot food, increase the speed gradually.

The measuring cup is a multi-purpose item: it is a closing cap for the hole in the mixing bowl lid to avoid heat loss and it prevents ingredients from escaping.

The measuring cup can be used to measure ingredients. Please note that a measuring cup holds up to 100 ml, and 50 ml when filled to the notch.

Place the measuring cup into the hole in the mixing bowl lid with its opening showing upwards ②.

If you wish to add a small amount of liquid there is no need to remove the measuring cup. Simply pour the liquid onto the lid. It will gradually trickle into the mixing bowl.

To add larger quantities of liquid or ingredients through the hole in the mixing bowl lid, lift the measuring cup and add them into the mixing bowl.

Simmering basket

⚠ WARNING

You may get burned or scalded by escaping hot food or steam or by touching hot surfaces.

- If the hole in the mixing bowl lid is covered or blocked and the heating is active, excess pressure can build up in the mixing bowl and the hot contents can erupt from it.
- While cooking, if you find the hole in the mixing bowl lid blocked or if the measuring cup is being pushed up, unplug the Thermomix® TM5. DO NOT touch the controls.
- Do not fill the simmering basket past the max. fill line ①.

Contents splashing or spilling may cause burns or scalding.

- Unhook and remove spatula from simmering basket after removing simmering basket from mixing bowl and placing it on a level surface. If hooked to simmering basket, spatula may cause simmering basket to tip and spill hot contents.
- Use care when removing simmering basket. Contents of simmering basket may splash during removal.

The simmering basket for the Thermomix® TM5 is made of high-quality plastic.
It is a multi-purpose item:

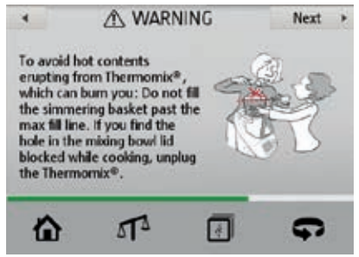
- Filtering of fruit and vegetable juices. Chop and make a puree in the Thermomix® TM5, then insert the simmering basket into the mixing bowl and use it as a filter when pouring the juice out. When pouring the juice use the spatula to hold the simmering basket ②.

- Delicate food such as meatballs or fish balls that are not suited for preparation in the mixing bowl as a whole should be put into the simmering basket.

To remove the simmering basket: place the hook of the spatula into the notch of the simmering basket ③ and lift the basket from the mixing bowl ④.
The spatula can be removed at any time.

- The feet on the bottom of the simmering basket ⑤ allow liquid to drip off the food into the basket.

- In case of wanting to reduce the liquid in the food (e.g. sauce) place the simmering basket as a cover onto the mixing bowl lid ⑥ instead of the measuring cup.



Spatula

⚠ WARNING

- The use of attachments. accessories or items not recommended or sold by Vorwerk may cause fire, electric shock or injury.
- Only use the spatula with safety disk provided to stir food in the mixing bowl. Never use other utensils (e.g. a spoon). These may get caught up in the rotating mixing knife and cause injury.

- The Thermomix® TM5 spatula ⑦ is the only accessory you may use to mix or stir the ingredients in the mixing bowl. Push it from above into the bowl through the hole in the mixing bowl lid ⑧. The safety disk ensures that the spatula is not caught by the mixing knife. This means that you can use the spatula during chopping, cooking or simmering.

- The spatula should be used to scrape all ingredients from the mixing bowl after preparation. The tip of the spatula is shaped to fit exactly between the mixing knife assembly and the wall of the mixing bowl. **Do not touch the sharp mixing bowl blades with the spatula – this may damage it!**

- The spatula has a specially shaped safety disk to make sure that it does not roll off the work surface.

- When filtering fruit or vegetable juices use the spatula to hold the simmering basket in place ②.

- Removing the simmering basket is effortless with the spatula ③.

Butterfly whisk (stirring attachment)

NOTICE

- Only turn the speed dial when the butterfly whisk (stirring attachment) is attached correctly. Do not exceed speed 4 when using the butterfly whisk. If you do, there is a high likelihood of it being thrown off of the mixing knife and destroyed.
- Never use the spatula when the butterfly whisk is fitted.
- Do not add ingredients that can damage or block the butterfly whisk when it is attached to the mixing knife and the motor is running.

The butterfly whisk ① (here positioned on the mixing knife ②) will help you to achieve best results when whipping cream or beating egg whites. It is also the perfect accessory in the preparation of creamy puddings or cream mixtures. When boiling milk or preparing puddings or sauces the butterfly whisk allows a constant movement of viscous ingredients. This will help prevent the food from sticking or burning onto the bottom of the mixing bowl.

It is easy to insert and remove the butterfly whisk: Insert the butterfly whisk as shown in picture ③ and slightly turn it against the intended rotation of the mixing knife. It should be hooked under the knife now and not be possible to pull it off vertically. Its ball-shaped end ensures that it can be removed easily. To remove the butterfly whisk hold the ball-shaped end and pull it out with rotations in both directions.

Varoma

⚠ WARNING

Scalding hazard.

- The Thermomix® TM5 can generate a constant flow of steam while cooking depending on the chosen settings. Keep away from the steam. Be aware that hot steam will continue to rise up through the hole in the mixing bowl lid when removing the entire Varoma. Be aware that hot steam may escape at the sides and from the top of the Varoma lid during operation
- Do not use your Thermomix® TM5 with damaged accessories.
- Touch only the handles on the sides of the Varoma when the Varoma is hot.
- When you remove the Varoma from the mixing bowl lid and set it aside, always keep the Varoma lid on ④.
- When removing the Varoma lid, tilt the lid away from your face and body to avoid escaping steam.
- At higher speeds, hot food may splash out or hot liquids may froth up. Please therefore only use low speeds (🥄 –6) at high temperatures (higher than 60°C or Varoma temperature).
- Ensure that some slots of the Varoma dish and tray remain uncovered of food to allow the controlled escape of steam.
- Position the Varoma correctly onto the mixing bowl and Thermomix® TM5 to prevent the Varoma from becoming detached.

⚠ CAUTION

Ensure that there is sufficient clearance above and around the Thermomix® TM5 and Varoma (from cupboards and shelves) to help prevent damage from any released hot steam.

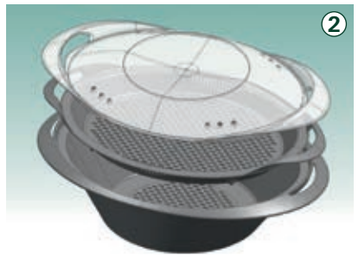
NOTICE

Use the Varoma only with the Thermomix® TM5. The Varoma is not suitable for use in microwaves, ovens or other appliances.

The Varoma ① consists of three parts ②:
- Varoma dish (bottom)
- Varoma tray (middle)
- Varoma lid (top)

All parts are made of high-quality, food compatible plastic.

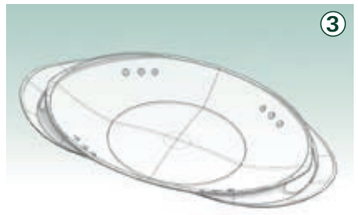
The Varoma can also be used without the Varoma tray to steam larger items (e.g. dumplings) or prepare larger quantities.



How to use the Varoma

NOTICE

- Never leave the measuring cup in the mixing bowl lid when using the Varoma.
- If the Varoma lid is not positioned properly, not enough steam will stay in the Varoma. This will slow down the cooking process.
- Only use low speeds (🥄 –6) at Varoma temperature. Your Thermomix® TM5 switches off the heating at speeds higher than 6.



Your Varoma is an accessory designed for the Thermomix® TM5 and can only be used with the Thermomix® TM5. Before you can start steaming with the Varoma you will need to set up your Thermomix® TM5 correctly:

Step 1: Set up Thermomix® TM5
Place the mixing bowl into position. Pour at least 0.5 litre (500 g) of water into the mixing bowl for up to 30 minutes steaming. If you steam with the simmering basket, insert the simmering basket and fill it with ingredients, e.g. potatoes or rice. Close the mixing bowl with the mixing bowl lid.

For a flavoursome variation you can use a vegetable broth or water-wine-mix instead of water.

Step 2: Filling the Varoma
Place Varoma lid upside down on your work surface ③ and position the Varoma dish on top – it fits perfectly into the groove. Now loosely fill the Varoma dish with food ④. Make sure that some slots remain unobstructed so that the steam can spread evenly. As you fill the Varoma, put the food requiring longer cooking at the bottom and food requiring shorter cooking at the top.

The Varoma lid underneath the Varoma dish will stop the liquid from washed vegetables, ripe fruit, raw meat or fish from wetting your work surface.

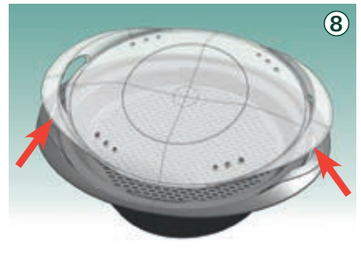
When using the Varoma tray, add the ingredients and insert it into the Varoma dish ⑤.

Make sure the Varoma tray is positioned upright onto the locked mixing bowl lid (without the measuring cup) so that it sits level ⑥.

Place the Varoma lid on top. It should be positioned loosely and evenly so that it seals the Varoma well, allowing no steam to escape.

Step 3: Steaming with Varoma ⑦
All you need to do is select the time and Varoma temperature using the time dial and the temperature dial. The steaming process begins when you set the speed to a low speed setting (🥄–6). The timer starts to count down. Water or waterbased liquid in the mixing bowl is brought to the boil, producing 250 ml of steam per quarter hour for steam cooking or reducing the liquid. The steam rises through the hole in the mixing bowl lid of the Thermomix® TM5 into the Varoma. The food is cooked gently in the hot steam.

When the ingredients are cooked or if you want to check whether they are cooked, set speed to zero by tapping on the speed dial on the home screen and turning the selector counter-clockwise. In order to open the Varoma, slightly incline the Varoma lid carefully to the front so that the steam can escape from the back ⑧. Take care to let the condensation water drip into the Varoma dish and tray by holding the Varoma lid directly above it. Then carefully remove the Varoma lid and place it upside down on the work surface. Lift the Varoma dish and tray up, wait a few seconds to allow the condensed water to drip onto the mixing bowl lid. Then place the Varoma dish and tray onto Varoma lid.



Practical work with the Varoma

NOTICE

30 minutes steam cooking requires 0.5 litres/500 g (2 cups/17.6 oz) of water, for every additional 15 minutes add 250 g (8.8 oz) of water.

Observe the following basic rules for using the Varoma:

- Place enough water in the mixing bowl to prevent burning.
- The bottom of the Varoma dish and tray are both designed with an even pattern of small slots to guarantee an even distribution of steam in the Varoma. The food should always be positioned so that as many slots as possible remain unobstructed. Laying the food in "loosely" is usually enough to ensure this.
- You can cook foods of different consistency and hardness in the Varoma at the same time.
- Place food requiring longer cooking at the bottom and food requiring less cooking at the top, e.g. vegetables in the Varoma dish and fish on the Varoma tray.
- The ingredients will be evenly cooked if you cut them into similar-sized pieces. The cooking times stated are approximate. Cooking time varies depending on quality, ripeness and size of the ingredients as well as your personal preferences.
- Grease the Varoma dish and tray to make sure that ingredients such as meat, fish or dough do not stick.
- Do not thicken your sauces and soups until the steaming process is finished.
- Thickeners may prevent steam from forming evenly in the mixing bowl and slow down the overall cooking process in the Varoma.
- You can also turn the Varoma lid upside down and use it as a drip collector for the Varoma dish and the Varoma tray (1). It can also be used as a tray to serve food directly from the Varoma.

WORKING WITH THE THERMOMIX® TM5

Starting the Thermomix® TM5

⚠ WARNING

Not intended for use by children.

- The Thermomix® TM5 is exclusively intended for use by adults. It may not be used by children – not even when supervised by an adult. Keep children away from the appliance when it is in operation. Please ensure you warn children of the potential dangers of heat/steam development, hot condensation and hot surfaces.

Your Thermomix® TM5 may catch fire if exposed to an outside heat source.

- Do not place on or near a hot surface or hob.

Falling Thermomix® TM5 may lead to injuries.

- Place your Thermomix® TM5 on a clean, solid, even, non-heated surface to help prevent it from slipping or catching fire.

Escaping hot food or steam, or touching hot surfaces can lead to scalds or burns.

- Do not touch the surface of the mixing bowl or parts of the mixing bowl lid, Varoma or measuring cup as they will become hot when processing hot food.
- To prevent splashing, use the measuring cup, simmering basket or Varoma dish to cover the hole in the mixing bowl lid. The safety function can only be ensured when original Thermomix® TM5 accessories are used. Ensure that the accessories or hole in the mixing bowl lid are not covered or blocked from the inside or outside by a towel or suchlike.

⚠ CAUTION

Emerging steam may damage property.

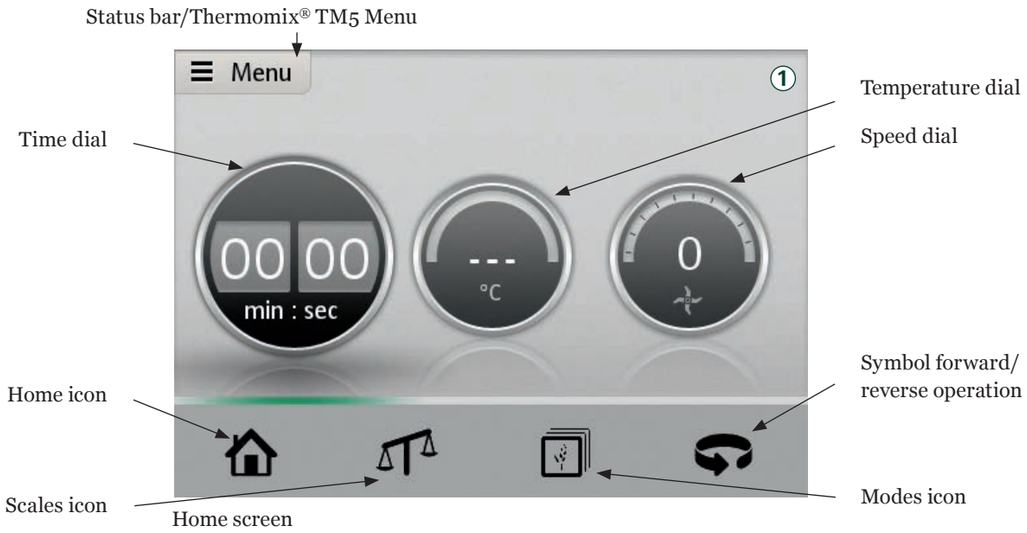
- Ensure that there is sufficient clearance above and around the Thermomix® TM5 and Varoma (from cupboards and shelves) to help prevent damage from any released hot steam.
- When the Thermomix® TM5 is used for the first time it may emit an odour.

Pull the power cord lightly from the Thermomix® TM5 housing and connect it to the mains power supply (220–240 V). You can choose whatever length of power cord you need, up to 1 m. If you do not need the whole length of the power cord the remaining length can be kept inside the Thermomix® TM5 to avoid a tangle of cables. Make sure that there is no strain on the cable so that the scales can work properly. Do not place the Thermomix® TM5 on the power cord. If you do, the Thermomix® TM5 will not sit evenly on the surface and the scales will not weigh accurately.
Now the Thermomix® TM5 is ready to operate.

Switch the Thermomix® TM5 on by pressing the selector.
The Home screen ① will then appear. Press the Home icon to return to the Home screen from the various menu options.

On the Home screen, you can reset the dials by touching and holding the home icon.

Find a permanent place in your kitchen for your Thermomix® TM5 right from the start so that it is ready to use whenever you need it.
Unplug the Thermomix® TM5 when it is not in use.

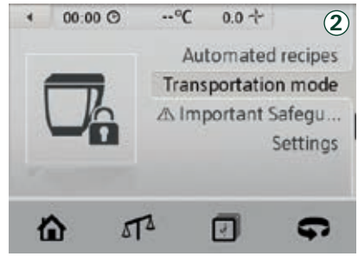


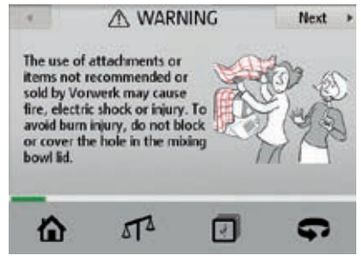
Switching the Thermomix® TM5 off

To switch off your Thermomix® TM5, press and hold the selector until a message appears that the Thermomix® TM5 is switching off. You can then release the selector.

Safety measures

Please read the safety measures carefully when using the Thermomix® TM5 for the first time as well as after every 50th time of use and when the Thermomix® TM5 is not switched off correctly.
To review what you need to take into account, simply select “Safety measures” in the Thermomix® TM5 Menu ②.





Weighing ingredients with the Thermomix® TM5

NOTICE

When weighing, do not touch or lean anything against the Thermomix® TM5 and make sure that there is nothing underneath the Thermomix® TM5. Also, make sure the power cord is without tension.

Press the scales icon to activate your Thermomix® TM5’s integrated scales function ③. You can weigh ingredients directly into the mixing bowl and Varoma. Proceed as follows to use the scales:

Step 1: Insert mixing bowl.
Step 2: Tap on the scales icon.
Step 3: Put in the first ingredient (3 kg max.) and check the quantity on the display.
Step 4: If you wish to add more ingredients tap on the tare button and add the next ingredient to the mixing bowl ④.

Repeat these steps as often as required to the maximum weight (6 kg). The variation for up to 3 kg is +/–30 g.

Further information about weighing

The scales function works from 5 g to 6 kg in steps of 2 times 3 kg. When weighing and adding ingredients with the help of the scales function, always add ingredients gradually as it takes two to three seconds for the scales to show the correct weight.

If you remove an ingredient from the mixing bowl, the scales will indicate a negative value according to the weight of the ingredient removed.

When using the scales function to add ingredients, do not add more than 3 kg at a time. If you add more than 3 kg at a time, an overload message (“Max.”) will appear.

Please be careful not to move the Thermomix® TM5 during the weighing process.

When the scales function is not being used for more than 15 minutes the Thermomix® TM5 will switch off automatically. If you tap on the scales icon again before this time out the 15 minutes will start again. The last weight measured will not be saved when the device switches off.

Weighing while stirring function:
You may weigh in ingredients while the motor is running up to speed 4. Please note that this function only works when the contents of your Thermomix® TM5 allow a smooth, shake-free operation. The weight may be incorrect if the Thermomix® TM5 is vibrating.

Operating the Thermomix® TM5 from the Home screen

⚠ WARNING

To avoid scalding, burn injury and laceration hazard, do not try to open the mixing bowl lid by force.
- Only open the mixing bowl lid when the speed is set to “0” and the locking mechanism has released it.

⚠ CAUTION

The locking mechanism can pinch your fingers.
- Avoid contact with moving parts. Never touch the locking arms or mixing bowl lid when opening or closing the Thermomix® TM5.
- Keep hair and clothing away from moving parts of the Thermomix® TM5.

NOTICE

Heating and cooking are only possible if a time period has been set.

Step 1: Set the timer.
Tap the timer display and use the selector to set an operating time of up to 99 minutes.

Select a time between
0–1 minute in 1 second increments,
1–5 minutes in 10 second increments,
5–20 minutes in 30 second increments,
20–99 minutes in 60 second increments.

Step 2: Set the temperature.
Tap the temperature dial and use the selector to set the desired temperature to heat or cook the ingredients in the mixing bowl. If the dish should not be heated, skip this step. Please note that the heating function of the Thermomix® TM5 will remain inactive until a time is set.

Step 3: Start the Thermomix® TM5.
Tap the speed dial and use the selector to set the desired speed. Once the speed has been set, the locking mechanism ① will secure the lid and the preset time will begin counting down to 00:00 in one second increments.

In the cold mixing mode, the mixing speed will switch off once the preset time has expired.A sound will indicate the end of the process and that the lid can be removed. Depending on the preset speed, the locking mechanism will only unlock the lid after a few seconds to ensure that no liquid spills out.

In the warm mixing mode after heating and simmering, you will experience a different performance of the Thermomix® TM5 than in cold mixing mode. Once the preset time has expired during the heating/cooking process, the mixing knife continues to stir gently for 8 seconds to help prevent burning on the mixing bowl base. After the additional 8 seconds have expired, the Thermomix® TM5 motor will stop, a sound will indicate the end of the process and that the lid can be removed. Please note that it is also possible to stop your Thermomix® TM5 manually any time before the 8 seconds have expired by pressing the dial or turning it counter-clockwise.

Locking mechanism

Changing the preset time

The preset time can be changed at any time during preparation. Tap the time dial (if it is not yet active) and turn the selector clockwise to increase the time or counter-clockwise to decrease it. If the mixing knife is stopped before the preset time has expired – for example, to add an ingredient – the timer will be paused. The countdown will resume once a new speed has been selected. To stop the mixing process before the preset time has expired, press the time dial and turn the selector counter-clockwise until the time is set to 00:00 or press the selector.

If no time has been preset and the motor is activated the Thermomix® TM5 will automatically stop after a maximum time of 99 minutes. After this time, a buzzer will sound.

Temperature dial

⚠ WARNING

You may get burned or scalded by escaping hot food or steam or by touching hot surfaces.

- The Thermomix® TM5 can generate a constant flow of steam while cooking depending on the chosen settings. Keep away from the steam. Hot steam will continue to rise up through the hole in the mixing bowl lid when removing the entire Varoma. Hot steam may escape at the sides and from the top of the Varoma lid during operation.
- Do not use your Thermomix® TM5 with damaged accessories.
- Scalding due to food boiling over may occur if heating large quantities of food at high temperatures (higher than 90°C or Varoma temperature). If boiling over occurs, push the selector to stop the Thermomix® TM5.

The temperature can be set to between 37 °C and 120 °C. The desired temperature will be indicated in the middle of the temperature dial in large numbers. The temperature of the bowl will be indicated along the top edge of the temperature dial on a colour scale from blue to red ②. The current bowl temperature will also be displayed in smaller writing between the desired temperature and colour scale. While the heating is active, you will also notice the “°C” flashing inside the temperature dial.

The preset and current temperatures indicated are approximate values only.

Always ensure that the value for the preset temperature is set to “---” if you do not wish to heat or cook food! The heating function will only be switched on if a time is preset on the time dial.

Please note that the maximum Varoma temperature is 120°C, depending on the ingredients used (e.g. oil).

The Thermomix® TM5 also uses LEDs on the housing to indicate whether it is preparing cold dishes (flashing green) or hot dishes (flashing red as soon as the mixing bowl has reached a temperature of 55 °C – 60 °C) ③.

Soft heating at speeds 2 and 3

Speeds 2 and 3 are designed for soft heating. When these speeds are selected, the temperature will be increased more slowly than at the other speeds. This allows for the gradual heating of sensitive ingredients (e.g. zabaglione).

Soft start (above 60 °C (140 °F))
If the Turbo mode is activated or the motor is started when the temperature in the mixing bowl is 60 °C or higher, an electronic system will help prevent food from escaping by delaying the speed increase. This soft start will only work if the food has been heated in the Thermomix® TM5. Only then can the temperature sensor correctly gauge the current temperature and trigger the soft start accordingly. If you want to use the Thermomix® TM5 to process food that has not been heated in the Thermomix® TM5, you should only increase the speed slowly and gradually.

Varoma temperature setting

⚠ WARNING

Scalding hazard.

- At higher speeds, hot food may splash out or hot liquids may froth up. Please therefore only use low speeds (🥄 –6) at high temperatures (>60°C or Varoma temperature).

NOTICE

With water, the temperature of the mixing bowl contents cannot exceed 100 °C (212 °F). Higher temperatures can only be reached with high salt or sugar content or non water-based liquids like oil.

If the Varoma temperature setting ① is selected, temperatures of up to 120 °C (248 °F) may be reached, depending on what ingredients you are using, e.g. oil. Please note that the value for the current temperature will switch to “Varoma” as soon as the mixing bowl has reached a temperature of 100 °C, which is needed for steaming. The colour scale will continue to show the current mixing bowl temperature (100 °C - 120 °C).
During 15 minutes at Varoma temperature setting, 250 g water or water-based liquids evaporate. The Varoma temperature setting is used for steam cooking (see page 29–32) and reducing water based liquids. For sautéing ingredients the temperature setting of 120 °C is recommended. Be aware that 120 °C can only be reached after most of the water content of the ingredients has evaporated.

Speed dial

Tap on the speed dial and turn the selector to start the Thermomix® TM5. The following speeds are available:

Designation	Speed/mode	Revolutions/min.
Gentle stir		40
Stirring	1–3	100–500
Mixing/blending	4–10	1100–10200
Turbo mixing	Turbo	10700

Gentle stir setting 🥄

The gentle stir setting ② can be selected using the speed dial. At this setting, the food is stirred slowly in the same way as if you periodically stirred some food in a saucepan. If this setting is selected, the food is not chopped and large chunks remain.

Stirring

Use the lower speeds 1–3 for gentle stirring. This lower speed range is ideally suited for delicious stews.

Mixing/blending

⚠ WARNING

Laceration hazard.
- Keep hands and utensils out of the mixing bowl to prevent the risk of injury to persons or damage to the Thermomix® TM5.

Scalding hazard.
- Watch out for individual splashes of hot food escaping from the mixing bowl opening. To avoid injury when processing hot food, place the measuring cup into the opening of the mixing bowl lid and do not touch or fix the measuring cup.
- Do not fill the mixing bowl past the max. fill line (2.2 litres).
- Using the turbo mode or abruptly increasing mixing speed with hot food may result in scalding injury.
- When processing hot food, increase the speed gradually.

Use the speed range from 4 to 10 for coarse, fine and very fine chopping, mixing and blending. Always be sure to adjust the speed slowly to the desired value with the measuring cup inserted into the hole in the mixing bowl lid. This will prevent the food to be chopped from escaping.

Turbo mode

⚠ WARNING

Scalding hazard.
- Using the Turbo mode or abruptly increasing mixing speed with hot food may result in scalding injury.
- When processing hot food, increase the speed gradually.
- To avoid injury when processing hot food, place the measuring cup into the opening of the mixing bowl lid and do not touch or fix the measuring cup.
- Do not fill the mixing bowl past the max. fill line (2.2 litres).
- Remove mixing bowl carefully to help prevent contents from spilling or splashing.

NOTICE

Your Thermomix® TM5 switches off the heating at speeds higher than 6.

Use the Turbo mode to operate the Thermomix® TM5 at maximum speed.

To activate the Turbo mode, tap on the modes icon ① and select Turbo ②. On the Turbo screen ③ select the desired blending time of 0.5, 1 or 2 seconds by tapping on the respective touch area. Start the motor by tapping the dial screen and turning the dial.

The Turbo mode is also suitable for so-called “Interval” applications, for example if you want to coarsely chop larger quantities of food, activate the Turbo button 3 to 4 times for 0.5 seconds (repeat as necessary). The outcome will be evenly chopped food. You can use the Turbo mode at any speed.

The Turbo mode is deactivated when the temperature in the bowl exceeds 60°C or the dough mode is activated.

Forward/reverse knife movement

Touch to reverse the rotating direction of the mixing knife from forward (clockwise) to reverse (counter-clockwise) ④. You can reverse the direction of the mixing knife at any speed. Counter-clockwise operation is indicated by the according symbol on the speed dial.

To revert to clockwise operation, simply tap on again, or wait until the set time has expired and the rotation is automatically set back to forward knife movement. Reverse operation is intended for gently stirring delicate food which is not to be chopped.

Dough mode

⚠ WARNING

Falling Thermomix® TM5 may lead to injuries.
- Place your Thermomix® TM5 on a clean, solid, unheated even surface to help prevent it from slipping or catching fire.

⚠ WARNING

The locking mechanism can pinch your fingers.
- Beware that an imbalance of the Thermomix® TM5 may develop when kneading dough or chopping food and cause the device to move along the counter. Keep it a sufficient distance from the edge to prevent it from falling off.
- Never leave the Thermomix® TM5 unattended while it is running. (Note that some automated recipes that use low mixing speeds and low temperatures can be prepared in the Thermomix® TM5 without supervision. These exceptions will be explicitly stated in the recipe.)

①

②

Use the dough mode to make heavy yeast dough or bread dough. To select the dough mode, tap on the modes icon ① on the display and select the dough mode icon depicting a blade of corn ②. A message will appear at the top of the screen confirming your selection. An ear of corn will now be displayed on the speed dial, indicating that the dough mode has been selected. You can activate the dough mode by pressing on the speed dial and turning the selector with or without presetting the time.

The alternating operation during which the dough is mixed clockwise and counter-clockwise ensures even processing of the dough in the mixing bowl.

To deactivate the dough mode, tap on the modes icon again. A message will appear at the top of the screen confirming your selection.

The dough mode is only available if the mixing bowl has cooled down after cooking to a temperature below 60 °C (140 °F). If the temperature is higher the dough mode cannot be started and an error message will appear. Please note that while the dough mode is active the heating system, the turbo mode and the reverse mode are deactivated.

Connecting a Thermomix® TM5 Recipe Chip

⚠ WARNING

The magnets in the Thermomix® TM5 Recipe Chip and the Thermomix® TM5 Recipe Chip interface may affect pacemakers or internal defibrillators. Keep Thermomix® TM5 Recipe Chips and the Thermomix® TM5 Recipe Chip interface away from pacemakers or internal defibrillators. Warn people with pacemakers or internal defibrillators.

To connect a Thermomix® TM5 Recipe Chip to your Thermomix® TM5, attach it to the interface at the side of the Thermomix® TM5. It will lock into place as soon as the magnet is sufficiently close ③.

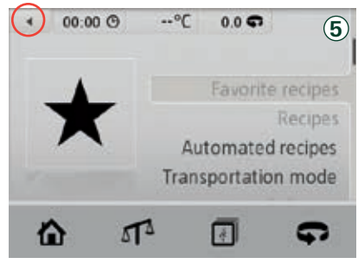
③

The display will indicate which Thermomix® TM5 Recipe Chip has been attached. A Thermomix® TM5 icon will appear in front of the “Recipes” menu entry in the main menu. The recipes on the Thermomix® TM5 Recipe Chip may now be selected and cooked from the “Recipes” and “Favorite recipes” submenu.

NOTICE

Never touch the Thermomix® TM5 Recipe Chip interface with any metal objects, doing so could short-circuit the interface.

④



⑤

Thermomix® TM5 Menu

When you tap on “Menu” on the home screen, a list of further useful Thermomix® TM5 functions will be displayed ④.

Favourite recipes

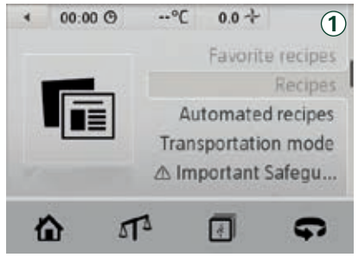
Selecting “Favourite recipes” is the quickest way to access the recipes that you have tagged as favourites.

Important: Use the left arrow in the top left-hand corner of the screen to return to the Thermomix® TM5 menu step-by-step ⑤.

In case a menu entry exceeds the line space three dots at the end of the line indicate that swiping the text will make the hidden characters visible.

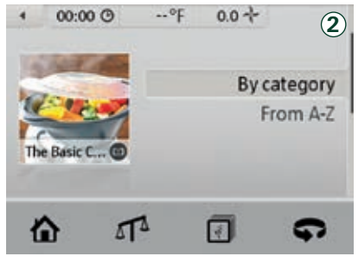
Recipes

Select “Recipes” from the list to search through all the recipes ①.
There are four different ways to search for your desired recipe: by category, recipe name, favourite recipes or recently cooked recipes ②.



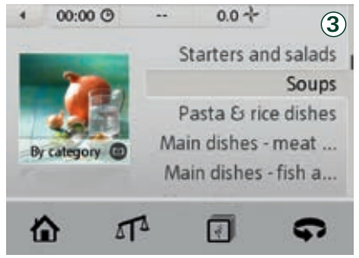
By category

When you search by category, the Thermomix® TM5 will suggest different categories such as starters or main meat courses.
The recipes are ordered alphabetically within the category ③.



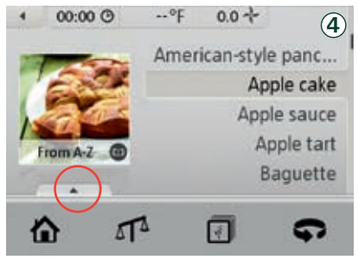
From A to Z

You can search for the recipe name in the alphabetical list. You can scroll through the list by swiping vertically over the screen or by using the scroll bar on the right side of the screen. Use the tab with the up arrow to enter a first letter ④.



Recently cooked

Did you cook something tasty recently and want to repeat this success?
The recipes prepared recently are displayed here ⑤.
Before the menu entries you will find symbols indicating the status of the recipes when they were left. A pause icon ▮▮ indicates that the recipe had been left during preparation. After selecting your desired recipe, you will be asked whether you wish to continue cooking the recipe or to start over. Use this function to cook several dishes in parallel (should the respective recipe steps allow this). A Thermomix® TM5 Recipe Chip icon indicates that the recipe was finished. A transparent Thermomix® TM5 Recipe Chip icon indicates that the Thermomix® TM5 Recipe Chip containing the recipe is not attached to the Thermomix® TM5.



Cooking a recipe from a Thermomix® TM5 Recipe Chip using the “guided cooking function”

Tap on “Menu” on the home screen and select a recipe. Once you have selected a recipe, it will be displayed in full view mode, allowing you to scroll up and down and to read the entire recipe and list of ingredients ⑥.
A tab can be found at the bottom of the screen. A further menu featuring more detailed information on the recipe will appear when you select this ⑦:

Favourite recipe
Tag the recipe as a favourite.

Nutritional value
View the recipe’s nutritional value.

Tips
Recipe tips.

Variations
Ideas for personal twists to the recipe.

Beverage recommendations
Suggestions for drinks to complement the dish.

Full view
Various different views can be selected for some dishes.

If you want to cook the recipe, you can either switch between the reading mode and main menu screen, or tap on “Start” in the top right-hand corner of the display and follow the instructions that then appear on the screen ⑧.

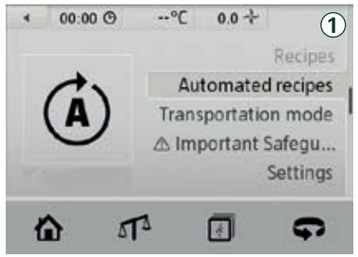
Parallel steps

Some recipes feature steps parallel to cooking or stirring processes to shorten the overall preparation time of the recipe. In these cases you will find the “next”-icon replaced by a “parallel step”-icon in the top right corner of the screen ⑨. Tap on it right after starting the motor.

Automated recipes

Find recipe programmes here which take care of even more preparation steps. The Thermomix® TM5 uses its built-in sensors to determine the state of the cooked food and reacts accordingly. The programme guides you through the cooking procedure, step by step.
Select the “Automated recipes” option ①.
Choose your desired recipe ②.
The Thermomix® TM5 will advise the required preparation and cooking times ③.
The recipe will start when you tap on “Start” ④.
Prepare the ingredients according to the list shown ⑤.
Once you have all the ingredients, you can start cooking.

Follow the instructions on the screen. As you complete each step select “Next” ⑥. Picture ⑦ shows the recipe state in which the Thermomix® TM5 processes through the automatic routine. Please note that the time given is only approximate as it depends on the quality of the ingredients and on the environment you are cooking in. When “Finish” appears in the top right corner, the dish is ready and can be served ⑧. After the recipe is finished the home screen is shown indicating the temperature of the mixing bowl. For your safety, the screen will then inform you about the temperature of the mixing bowl ⑨.



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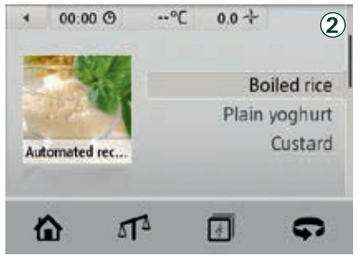

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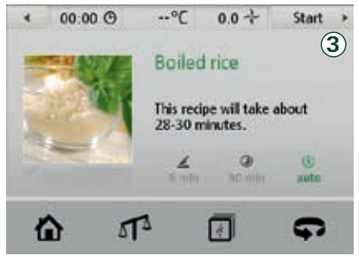

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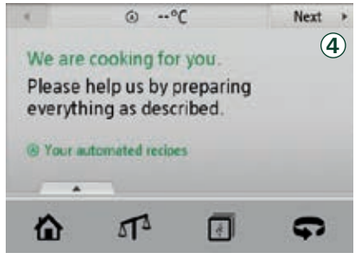

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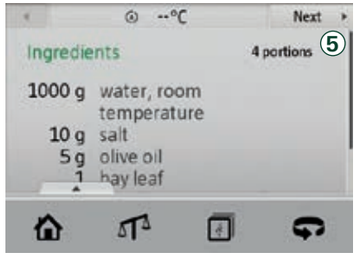

⑤

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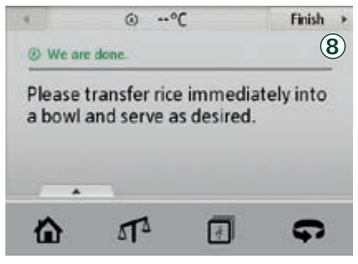
⑦



⑧

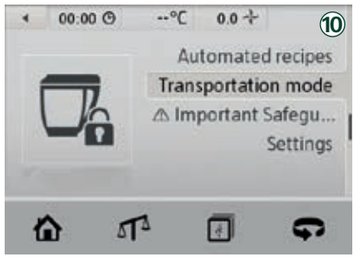
⑨

Transportation mode

If you need to transport the Thermomix® TM5, you should first lock the mixing bowl. Select “Transportation mode” to do so ⑩.

Select “Cancel” if you wish to continue using the Thermomix® TM5 ⑪.

Never carry or lift the Thermomix® TM5 by the locking arms. Never push, pull or press the locking arms. This could result in damage that may cause the Thermomix® TM5 to become inoperable.



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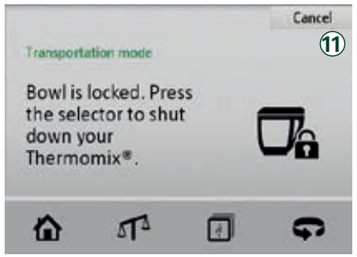


⑪

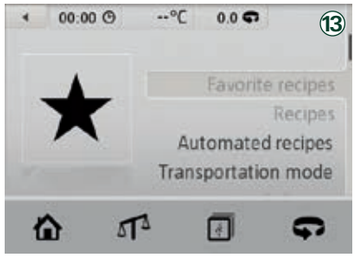
Settings

When selecting “Settings”, you will find a list of the functions to further customize your Thermomix® TM5. ⑫ These are:
- manage favourites
- language selection
- set unit system
- information about Thermomix® TM5
- the background colour
- resetting your Thermomix® TM5 to factory settings
- locking your Thermomix® TM5

⑫

Manage favourites

In “Manage favourites”, you will find the options to remove recipes from your list of favourites ⑬.



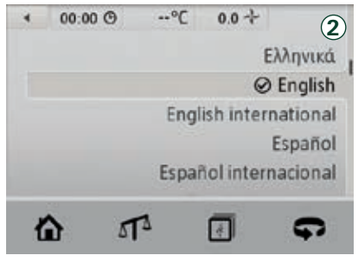
⑬

Languages

Set your preferred display language here ①.
As soon as you have made your selection, all information will appear on the screen in your chosen language ②.

Unit System

Set your Thermomix® TM5 to use the metric (grams, Celsius) or imperial (ounces, Fahrenheit) system of units.
Note that if you start a recipe which uses a unit system other than set, your Thermomix® TM5 will automatically switch to the unit system of the chosen recipe and switch back again when the recipe is finished or aborted ③.



About Thermomix® TM5

Information on your Thermomix® TM5's serial number and the current software version is available under the About Thermomix® TM5 option ④ ⑤.

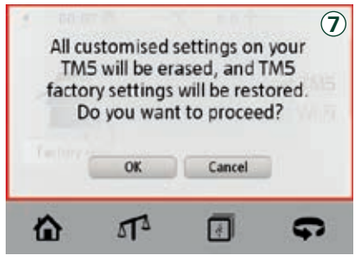
Reset to factory settings

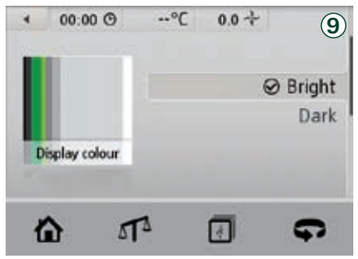
Use the "Reset to factory settings" option to revert to the original Thermomix® TM5 manufacturer settings ⑥.

Please note that your personal settings will be lost ⑦.

Background colour

Choose between light text on a dark background and black text on a light background ⑧ ⑨.





Locking your Thermomix® TM5

⚠ WARNING

Not intended for use by children.

- The Thermomix® TM5 is a kitchen appliance intended for use at home or in similar environments. Children must not be allowed to play with it. Keep the appliance and its connecting cables out of children's reach. If the Thermomix® TM5 is used around children, consider using a locking code.
- The Thermomix® TM5 is exclusively intended for use by adults. It may not be used by children – not even when supervised by an adult. Keep children away from the appliance when it is in operation. Please ensure you warn children of the potential dangers of heat/steam development, hot condensation and hot surfaces.
- Close supervision is necessary when the Thermomix® TM5 is used near children.

NOTICE

The Thermomix® TM5 cannot be locked while in operation.

Protect your Thermomix® TM5 from children or other unauthorised users. Select "Thermomix® lock or unlock" for two locking options ①.

- Activate and deactivate the lock as desired. You can also change your personal identification number (PIN) ②.
- When you press "De-/activate lock" for the first time, the lock will be inactive ③.
- Select "Lock active" ④.
- A number pad will appear and you will be asked to enter a personal identification number (PIN). Enter a 4-digit code of your choice ⑤.
- When you have entered your pin, press "Save" ⑥.
- A security message will appear. Select "Yes" to confirm your new PIN ⑦.
- Your Thermomix® TM5 is now locked and you can switch it off ⑧.
- The next time you switch your Thermomix® TM5 on, it will first request your PIN.
- If you have forgotten your PIN, select "Forgot PIN?". You will then be able to unlock the Thermomix® TM5 using the master PIN 62742766 ⑨.
- When you have entered your PIN, you can deactivate the lock again. Select "De-/activate lock" under the Settings option in the Thermomix® TM5 Menu and select "Lock inactive" ⑩.
- If you wish to activate the lock again, the Thermomix® TM5 will request whether you wish to use the same PIN again. If you select "Yes", the Thermomix® TM5 will be locked immediately. If you select "No", you will be asked to enter a new PIN and the Thermomix® TM5 will then be locked once this has been saved ⑪.
- Alternatively, you can enter a new PIN at any time under the "Change PIN" option ⑫.

Contact

You can find your customer service local contact as follows:

- Select “Contact” in the Thermomix® TM5 Settings menu ①.
- Select your country from the list ②.
- The full contact details will be displayed ③.

THINGS TO REMEMBER

Automatic shutdown

The Thermomix® TM5 automatically switches off after 15 minutes. A message appears for the last 30 seconds giving you the opportunity to cancel the automatic shut down.

High loads

If the motor is subjected to a high load during food preparation, the motor may overheat and start smelling. The appliance may also shut down automatically. This is completely harmless and, after a cooling-down period lasting approx. 5 minutes, the Thermomix® TM5 will be in perfect working order again.

Electronic motor protection

If the motor has turned off:

- Remove the mixing bowl from the Thermomix® TM5.
- Reduce the quantity contained in the bowl and/or add some liquid, as appropriate for the recipe.
- Wait for approx. 5 minutes (cooling down time).
- Re-insert the mixing bowl
- Check that the air intakes at the back of the unit are unobstructed.
- Turn the dial to re-start the Thermomix® TM5.

If the error message is still displayed after the cooling time please call Customer Service.

NOTICE

During a power outage, the locking arms will not open, you will not be able to remove the contents of the mixing bowl until the power returns.

CLEANING

Inspect your Thermomix® TM5 and its accessories (incl. mixing bowl, cable and mixing bowl sealing ring) for possible damage. Do not use your Thermomix® TM5 with damaged accessories.

As with all kitchen appliances or tableware you should clean all parts of your Thermomix® TM5 – especially the mixing knife, the mixing bowl, the mixing bowl lid and its sealing ring – thoroughly before using it for the first time and after every usage.

How to clean the mixing bowl and its lid

⚠ WARNING

The blades of the mixing knife can cut.

- Blades are sharp. Handle carefully. Hold the upper part of the mixing knife when removing or re-inserting it.
- Use care when removing the mixing knife to prevent it from falling out accidentally.

NOTICE

Leaks from around the mixing knife may damage the Thermomix® TM5.

- Ensure that the sealing ring of the mixing knife is fitted to the knife bearing.
- Ensure that the mixing knife is locked into the bowl base correctly.
- The mixing bowl base must be turned as far as it will go and locked. Failure to fit the mixing bowl base and mixing knife correctly may result in damage to other parts of the Thermomix® TM5. If liquid leaks or spills into Thermomix® TM5 base unplug the Thermomix® TM5 and refer to the cleaning section (p. 56) for cleaning.
- To help prevent corrosion of your Thermomix® TM5, ensure that the contact pins of the mixing bowl are thoroughly dried after cleaning so that moisture does not enter the Thermomix® TM5.
- Never use pointed or sharp objects for cleaning as this may damage functional parts or affect the safety of the Thermomix® TM5.

Remove the mixing bowl from the Thermomix® TM5 and remove the mixing knife (see pages 21–22).
Now clean the inside and outside of the mixing bowl (1) (without the mixing knife) either in hot water with cleansing agent and a soft cloth or in the dishwasher; the mixing knife, spatula, butterfly whisk, simmering basket, measuring cup, mixing bowl lid and Varoma can be cleaned in the same way.
If food is sticking in the mixing bowl use a special cleansing agent for stainless steel.
Ensure that the contact pins at the bottom of the mixing bowl are always clean and dry before you insert the mixing bowl. If necessary wipe them off.
We recommend that you dismantle the mixing bowl for cleaning, especially when you clean it in the dishwasher.
To prevent any damage to the Thermomix® TM5, ensure that the air intakes at the back and on the bottom of the appliance are not obstructed.
This is particularly important if your Thermomix® TM5 has a protection grid.
Be sure to remove the protection grid during cleaning.

How to clean the mixing knife

NOTICE

- Do not leave the mixing knife in water for a long time as this may damage the gasket system of the knife bearing.
- Leaving the mixing knife in food residues or using a very aggressive dishwasher agent may result in the development of rust. This is harmless and may be removed easily with a brush or a soft vinegar solution.
- Leakages near the mixing knife may damage the Thermomix® TM5.
- Make sure that the sealing ring of the mixing knife is properly positioned on the knife bearing.
- Ensure that the mixing knife is correctly anchored in the mixing bowl base.

To clean the mixing knife hold it under running water with the mixing knife pointing upwards, as shown in picture (2). In order to facilitate the cleaning, use a brush or clean it in the dishwasher. Carefully re-assemble the mixing bowl and mixing knife (incl. sealing ring).

How to clean the Varoma

NOTICE

- All components are dishwasher-safe. Place plastic parts, in particular the mixing bowl lid, into the top rack of the dishwasher in order to avoid deformation resulting from exposure to higher temperatures and pressure from items above.
- Some foods and liquids such as curry, carrot juice, and those with citric acid content may cause staining. Wipe such substances off the mixing bowl lid, its sealing ring, the spatula, the simmering basket, butterfly whisk and all Varoma parts as quickly as possible. Any residual staining will disappear in time and does not affect your health or how the parts function.

Clean the Varoma dish, tray and lid carefully in warm, soapy water or in the dishwasher. Use a soft, clean cloth and gentle cleansing agents for cleaning ①. Avoid using sharp objects or metal scouring pads, as these will cause scratches.

How to clean the Thermomix® TM5 base unit

⚠ WARNING

Danger of electric shock.

- Always unplug the Thermomix® TM5 from outlet when not in use, before putting on or taking off parts (e.g. protection grid), and before cleaning.
- Do not put the Thermomix® TM5, in water or other liquid. Clean with a damp cloth only. No water or dirt should enter the base unit.

Disconnect the Thermomix® TM5, from mains power supply before cleaning.

Wipe the main Thermomix® TM5, with a damp soft cloth and a gentle cleansing agent ②. Use water sparingly to prevent moisture from entering the Thermomix® TM5.

How to clean the area below the mixing bowl

Unplug your Thermomix® TM5. Dry excess liquid out of the area below the mixing bowl using a towel.
If you believe that liquid has entered the inside of your Thermomix® TM5, do not attempt to disassemble it. There are no user servicable parts.
Do not start your Thermomix® TM5. Call our customer service or your Thermomix® Advisor.

NOTICE

The contact pins of the mixing bowl can corrode.

- The mixing bowl base must be turned as far as it will go and locked. Failure to fit the mixing bowl base and mixing knife correctly may result in damage to other parts of the Thermomix® TM5. If liquid leaks or spills into the Thermomix® TM5 base unplug the Thermomix® TM5 and refer to the cleaning section (p. 56) for cleaning.
- To help prevent corrosion of your Thermomix® TM5, ensure that the contact pins of the mixing bowl are thoroughly dried after cleaning so that moisture does not enter the Thermomix® TM5.

Additional information for cleaning

Some of the plastic parts may become slightly discoloured but this does not affect your health or how the parts function.

If the mixing bowl with mixing knife, mixing bowl lid and measuring cup are only slightly soiled it is sufficient to perform a short mixing operation to clean them. Therefore place approx. 1 litre of water and a few drops of cleansing agent into the mixing bowl, select speed 5 or 6 and tap on the reverse icon several times. Follow this operation by thoroughly rinsing with water and if necessary use a soft cloth as well.

To improve ventilation when the Thermomix® TM5 is not in use, leave the measuring cup off the mixing bowl lid.

CHANGING THE PROTECTION GRID

Only available in Germany and Austria as a separate accessory

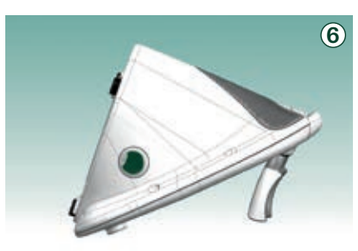
Changing the protection grid at the back

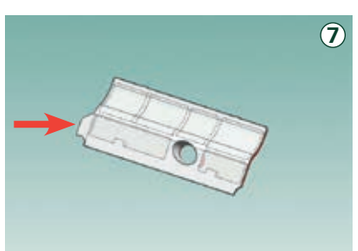
Disconnect the Thermomix® TM5 from the mains. Remove the ventilation grill by lifting it from the clips at the recessed grip ①. You will now see the back of the Thermomix® TM5 with the ventilation slits ②.
Take the protection grid for the back ③ and insert it. It fits snugly over the ventilation slits ④. The ventilation grill can now be reattached from top to bottom. Carefully press it into the clips until it locks firmly in place.
Never operate your Thermomix® TM5 without the ventilation grill ⑤.
Check the protection grids for stains every time you clean your Thermomix® TM5 from the outside.

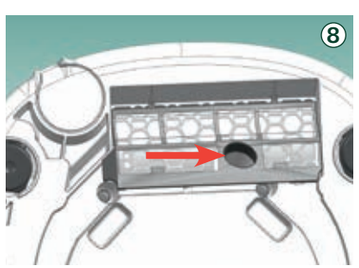
Changing the protection grid on the bottom

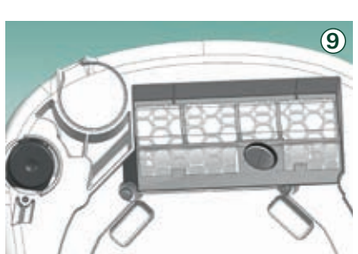
To install the protection grid on the bottom of the Thermomix® TM5, disconnect the Thermomix® TM5 from the mains power supply first. Remove the mixing bowl and tilt the Thermomix® TM5 as shown ⑥.
Take the protection grid for the bottom ⑦. It has an oval notch that must face the bottom of the Thermomix® TM5 ⑧. Lay the protection grid under the upper ridges, then press down until you hear that the grid has locked in place ⑨.

If you wish to remove the protection grid again, disconnect the Thermomix® TM5 from the mains power supply first. Remove the mixing bowl and tilt the Thermomix® TM5 in the same way as when you inserted the grid. There is a tab at the left of the protection grid. Pull on this to remove the protection grid.









NOTES FOR YOUR OWN RECIPES

Use similar recipes in the Thermomix® cookbooks as a guide for adapting your own recipes. The easy to understand step by step design of our recipes enables you to prepare your own recipes with your Thermomix® TM5.

Order of ingredients

When preparing food using your own recipes consider the order of steps, e.g. prepare dry ingredients first.

Weighing the ingredients

Before weighing each ingredient tap on the scales icon and the scales will show 0.000. Add your ingredient.

Attention: Never fill the mixing bowl past the max. fill line (2.2 litres).

Setting time, temperature and speed

You will achieve best results by following the suggested order in the following examples:

Example: Normal heating

Settings: 5 min/100 °C/speed 1:
① set timer to 5 minutes
② set temperature to 100 °C
③ set speed to 1

Example: Cooking delicate food

Settings: 5 min/90 °C/speed 1:
① set timer to 5 minutes
② press 90 °C temperature button
③ select
④ set speed 1

Example: Chopping vegetables

Settings: 7 sec/speed 5:
① set timer to 7 seconds
② set speed 5

Example: Kneading dough

Settings: 2 min/:
① set timer to 2 minutes
② select the dough mode
③ tap to activate the selector and turn the dial clockwise

Chopping ingredients

When chopping ingredients or blending preset first a short time and check the result. If the result you want to achieve is not reached, prolong the time.

Heating time

Heating time is dependent on the following:
ⓐ starting temperature of the ingredients to be heated
ⓑ quantity, weight and volume of ingredients
Attention: Never exceed the maximum capacity of the mixing bowl or Varoma!
ⓒ heating conductibility of the food to be prepared
ⓓ chosen temperature
ⓔ speed
ⓕ use of accessories (with/without simmering basket/Varoma)

TROUBLESHOOTING

Error:	Troubleshooting:
The Thermomix® TM5 cannot be switched on.	Check if the power cord has been properly plugged in. Check if the Thermomix® TM5 is still in "sleep mode".
The Thermomix® TM5 does not heat.	Check if a heating time and temperature have been preset.
The Thermomix® TM5 stops during operation.	See section entitled "Electronic motor protection" on page 55.
Trouble with scales.	Check: while pressing tare button do not touch the Thermomix® TM5; nothing is leaning against Thermomix® TM5; There is no tension on the power cord; Thermomix® TM5 "feet" are clean; work surface is clean, solid, even and not vibrating; do not slide Thermomix® TM5 over the worktop. If the weight is correct, the scales are working.

⚠ WARNING

Do not operate the Thermomix® TM5 if the cord or plug becomes damaged, if the appliance malfunctions, or if the Thermomix® TM5 is dropped or damaged in any manner. Return your Thermomix® TM5 to the nearest authorised service facility for examination, repair or electrical or mechanical adjustment.

NOTICE

Regularly inspect your Thermomix® TM5 and its accessories (incl. mixing bowl and cable) for possible damage. Damage can impair safety. Do not use your Thermomix® TM5 if it is damaged and contact Vorwerk Customer Service or an authorised Vorwerk repair service.

For a complete list of all error codes, please see www.thermomix.com.

LEGAL REGULATIONS/ COPYRIGHT

For customers living in EU Member States:

Appliance disposal

The crossed out wheelie bin symbol means that electrical and electronic appliances may not be disposed of in the normal household waste. Old electronic appliances can be returned to municipal collection points for free. Alternatively, you are able to return old electronic appliances to your local Vorwerk shop. If there is no Vorwerk shop near you, old appliances can be shipped back to us via DHL. Please request a free return label on www.thermomix-altgeraeteentsorgung.de and send your old appliance to the following address:

Vorwerk Deutschland Stiftung & Co. KG
c/o Fiege Logistik Wuppertal GmbH
Altgeräteentsorgung
Sudermannstr. 2, 41468 Neuss

Please ensure you package old appliances correctly to avoid breakage and prevent any mechanical compaction. The acceptance of old appliances can be refused if a health or safety risk exists due to contamination.

Registration number:
WEEE-Reg.-Nr. DE 86265910

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Directions regarding the US market

Please note that, to date, the appliance described in this instruction manual has neither been developed/designed for the US market nor has it been approved for/released in the US market. Accordingly, the appliance version described in this instruction manual is intentionally not being sold or promoted in any way whatsoever by Vorwerk or any other authorised third party in the USA, and no customer service is being provided in relation to the appliance by Vorwerk or any authorised third party in the USA.

Vorwerk does not and will not accept any liability whatsoever for any damages and/or losses (including, but not limited to any direct, indirect, special, incidental, punitive or consequential damages or losses, any loss of profits or loss of business, and any damages in respect of damage, injury or death) in any way arising from or in connection with, or caused by or as a result of the use of the appliance in the USA (including damages and/or losses due to different voltages being utilised in the USA). Persons utilising the appliance in the USA do so entirely at their own risk.

WARRANTY/ CUSTOMER SERVICE

Warranty/ liability for material defects

For the warranty period, please refer to your purchase contract.

The Thermomix® TM5 may only be repaired by Vorwerk Thermomix® customer service or an authorised Vorwerk repair service.

Use only parts provided with the Thermomix® TM5 (p. 16–17) or original spare parts from Vorwerk Thermomix®. Never use the Thermomix® TM5 in combination with parts or equipment not provided by Vorwerk Thermomix® for the Thermomix® TM5. Otherwise your warranty and the liability for material defects shall be rendered void.

Customer service

For details of your local customer service centre please contact your Thermomix® Advisor, the sales company in your country, or refer to www.thermomix.co.uk

Produced by
Vorwerk Elektrowerke GmbH & Co. KG
Blombacher Bach 3
42270 Wuppertal
www.vorwerk-elektrowerke.de

Your Thermomix® Advisor:

Telephone _____
Fax _____
Mobile phone _____
Email _____

Thermomix® customer service:
Monday to Friday, 9 a.m. to 5 p.m.
Telephone + 44 330 660 0834
Email: info@vorwerk.co.uk
www.thermomix.co.uk

Vorwerk UK
Ashurst Manor, Church Lane, Sunninghill, Ascot, SL5 7DD

This instruction manual is available in other languages at www.thermomix.com