

Knowing how to operate your Thermomix™ safely is just as important as knowing the favourite dishes of your loved ones. We have gathered all essential safety rules in this compilation called Thermomix™ Basics: Look up all the basics, learn how to use the Thermomix™ safely and discover everything you need to know about the accessories!

Safe Use



DO NOT OVERFILL:

Never exceed the maximum fill level markings of the mixing bowl, the simmering basket or the Varoma and never overfill the Thermomix™. Check the fill level markings of the mixing bowl each time after adding ingredients. Overfilling the mixing bowl, the simmering basket or the Varoma affects the safety functions of the Thermomix™ and may cause serious injuries.



BOILING HOT:

Place the measuring cup correctly into the hole in the mixing bowl lid to avoid hot food escaping. If food escapes from this lid opening or elsewhere, immediately reduce the speed and hold at speed “1” for at least 3 seconds before turning to “lid open” position (only TM31). Wait until cooled down, check fill level and reduce if necessary.



USE THE MEASURING CUP:

Do not cover the hole in the mixing bowl lid with anything other than the measuring cup designed for and provided with your Thermomix™. Do not cover the measuring cup otherwise steam cannot escape, the appliance can become pressurised and may cause serious injuries.



HOT ACCESSORIES:

Several parts of Thermomix™ will become hot or release hot steam when being heated to temperatures above 60°C. Therefore, keep a certain distance and use caution when handling hot items. Never hold the measuring cup when processing food above 60°C.



STEAMING HOT:

Hot steam escapes at the sides and from the top of the Varoma lid when operating with Varoma. Touch only the handles on the sides of the Varoma. Hot steam will continue to rise up through the hole in the mixing bowl lid when removing the full Varoma accessory.



TAKE YOUR TIME:

Turn the speed down and wait for at least 3 seconds until processed food has stopped moving. Only then should you turn the switch to “lid open” position (only TM31) and then open the lid carefully.



USE TURBO FOR COLD FOOD ONLY:

Use the turbo mode only for processing cold ingredients. Do not use the turbo mode whilst operating with hot food.



SPEED UP SLOWLY:

After cooking with high temperatures, blend by progressively increasing the speed step-by-step (only TM31).



SPEED DOWN SLOWLY:

After blending, progressively reduce the speed and hold at speed “1” at least for 3 seconds (only TM31).