

**thermomix**

TM6®



User manual / Manuel d'utilisation / Manual de instrucciones / 使用说明书

US CA MX • V6.0 • 25351 08/22



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thermomix

TM6®

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# User manual



**WARNING!** Read this manual before handling or using for important safety information. Keep this manual and provide it to future users or owners.

VORWERK

# Important Safeguards

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock and/or injury to persons, including the following:

1. Read all instructions.
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against electric shock do not immerse cord or Thermomix® TM6® in water or other liquid.
4. Do not let cord hang over edge of table or counter, or touch hot surfaces.
5. The Thermomix® TM6® is not intended for use by children or by persons with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge. Close supervision is necessary when the Thermomix® TM6® is used near children. Children should be supervised to ensure that they do not play with the appliance.
6. Do not leave Thermomix® TM6® unattended while in use.
7. Turn the Thermomix® TM6® OFF, then unplug from the outlet when not in use, before assembling or disassembling parts and before cleaning. To unplug, grasp the plug and pull from the outlet. Never pull from the power cord. Allow to cool before putting on or taking off parts, and before cleaning the appliance or its accessories.
8. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
9. Be certain mixing bowl lid is securely locked in place before operating Thermomix® TM6®.
10. Never try to open the mixing bowl lid or the locking mechanism using force.
11. Do not attempt to defeat the interlock mechanism of the mixing bowl lid.
12. Only open the mixing bowl lid when the speed is set to “O” and the locking mechanism has released it.
13. WARNING: Spilled food can cause serious burns. Keep Thermomix® TM6® and cord away from children. Never drape cord over edge of counter, never use outlet below counter, and never use with an extension cord.
14. Do not operate Thermomix® TM6® with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Return Thermomix® TM6® to the nearest authorized service facility for examination, repair or adjustment.
15. Keep hands, hair, clothing as well as spatulas and other utensils away from the mixing knife during operation to reduce the risk of injury to person and/or damage the appliance.
16. The use of accessories not recommended by Vorwerk may cause fire, electric shock, or injury.
17. Only use the supplied spatula for stirring.
18. Never use Thermomix® TM6® with parts or equipment intended for older generations of the Thermomix®
19. Always place the splash guard correctly onto the mixing bowl lid as soon as Thermomix® TM6® instructs you to do so.
20. Never cover the hole in the mixing bowl lid with anything but the original Thermomix® accessories (measuring cup, simmering basket, splash guard and Varoma® dish)
21. When processing hot food, increase the speed gradually.
22. Avoid contacting moving parts.
23. The mixing knife is sharp, handle carefully.
24. Do not use Thermomix® TM6® outdoors.
25. Do not place Thermomix® TM6® on or near a hot gas or electric burner, or in a heated oven.
26. Inspect the sealing O-ring of the mixing bowl lid regularly for possible damage. In case of damage or leakage, replace the lid immediately. Contact customer service for replacement parts (see [Customer Care](#) [▶ 32]).
27. Thermomix® TM6® is not intended for use by children.
28. Thermomix® TM6® is not intended for deep frying foods.
29. Thermomix® TM6® is intended for countertop use only.
30. Do not use Thermomix® TM6® for other than intended use.

# SAVE THESE INSTRUCTIONS.

## Note on radio frequency energy

NOTE: This equipment has been tested and found to comply with the limits for a Class B digital device, pursuant to part 15 of the FCC Rules. These limits are designed to provide reasonable protection against harmful interference in a residential installation. This equipment generates, uses and can radiate radio frequency energy and, if not installed and used in accordance with the instructions, may cause harmful interference to radio communications. However, there is no guarantee that interference will not occur in a particular installation. If this equipment does cause harmful interference to radio or television reception, which can be determined by turning the equipment off and on, the user is encouraged to try to correct the interference by one or more of the following measures:

1. Reorient or relocate the receiving antenna.
2. Increase the separation between the equipment and receiver.
3. Connect the equipment into an outlet on a circuit different from that to which the receiver is connected.
4. Consult the dealer or an experienced radio/TV technician for help.

### Your Thermomix® Advisor:

**Telephone:**

**Fax:**

**Mobile phone:**

**Email:**

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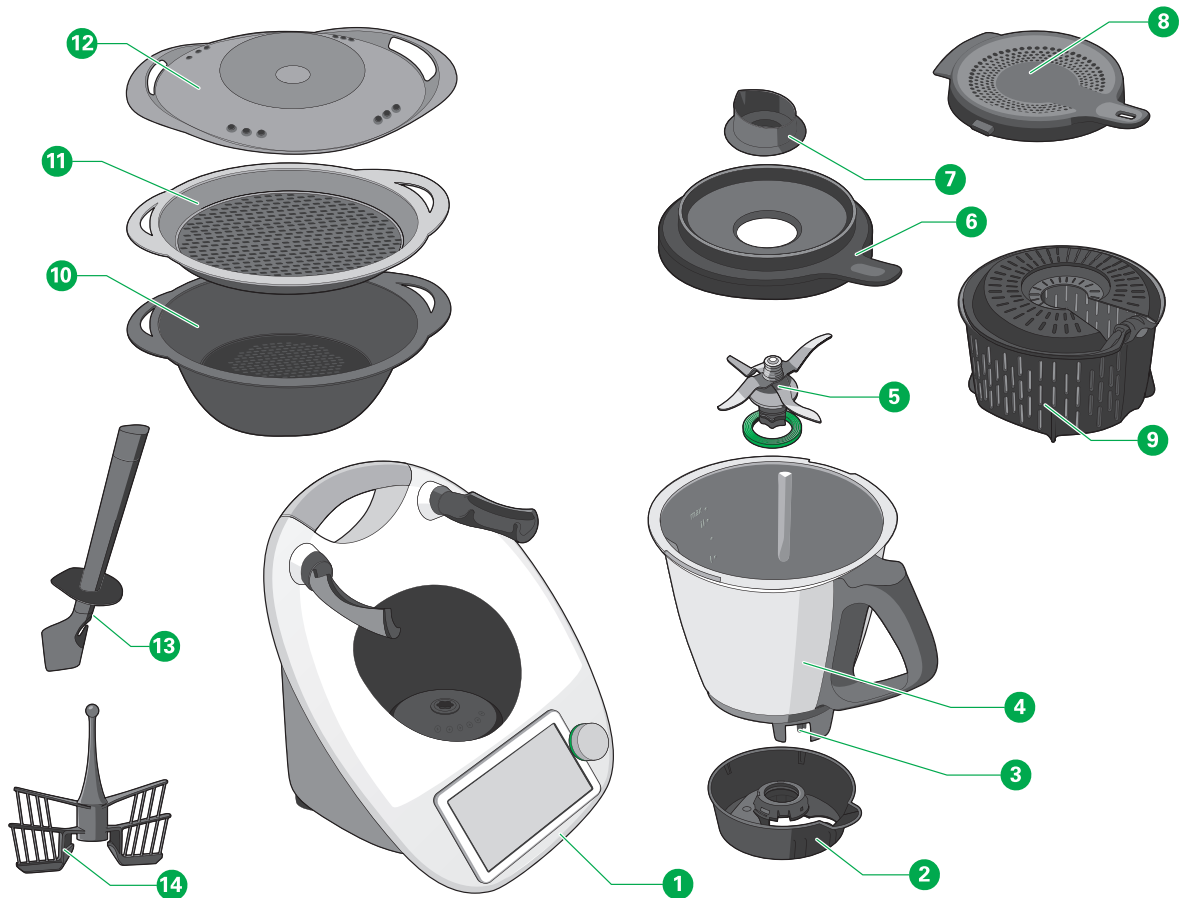
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# 1 Parts List

Please ensure that all parts are included and undamaged.

The following items should be included in the delivery:



1 Thermomix® TM6® base unit	9 Simmering basket with lid (permanently attached)
2 Mixing bowl base	10 Varoma® dish
3 Contact pins	11 Varoma® tray
4 Mixing bowl	12 Varoma® lid
5 Mixing knife and sealing ring	13 Spatula
6 Mixing bowl lid	14 Butterfly whisk (stirring attachment)
7 Measuring cup	Instruction manual and cookbook (optional)
8 Splash guard	

For instructions on using the accessories, please refer to the detailed user guide on the Thermomix® TM6® under  
Main menu > Help > Instruction manual.

## 2 For your safety

Safety is an essential part of every Vorwerk product. However, the product safety of the Thermomix® TM6® can only be ensured if this chapter and the warning notices in the following chapters are followed.

### 2.1 Hazards and safety instructions

#### Risk of Electric Shock

**If water penetrates the electrical components, you could receive an electric shock.**

- Always unplug the appliance when it is not in use.
- Clean the base unit only with a dry or damp cloth.
- Do not pour water over the base unit.
- No water or dirt should enter the base unit.
- Unplug the base unit from the outlet before cleaning the base unit.
- Do not use the Thermomix® TM6® outdoors.
- Do not immerse the base unit in water or other liquids.
- Do not hold the base unit under running water.
- If water has managed to penetrate the base unit, contact your authorized service facility (see [Customer Care \[▶ 32\]](#)).

#### Risk of electric shock

**An incorrectly installed power connection may cause an electric shock.**

- Only connect the base unit to a plug installed by a qualified specialist.

#### Risk of Electric Shock

**If the base unit or power cord is damaged, you could receive an electric shock. Do not use the Thermomix® TM6® if the power cord is damaged.**

- Before every usage inspect the base unit, power cord, and accessories for potential damage.
- Ensure that the power cord does not touch hot surfaces or external heat sources.
- Do not use the base unit if it is dropped or damaged in any manner.
- In the event of damage to the base unit or the power cord, return the base unit to the nearest authorized service facility for examination, repair or electrical or mechanical adjustment.
- If the power cord on the base unit has been damaged, it must be replaced by the manufacturer or an authorized service facility to avoid hazards.
- Never attempt to repair the base unit yourself.
- Never put your fingers into the openings that are intended for the contact pins on the base of the mixing bowl.
- Do not insert any objects into these openings.

#### Fire Hazard

**If the base unit is placed on a hot surface, it may start to burn.**

- Do not place the base unit on a stovetop (conventional, ceramic glass, induction or other cooktop) or on any other heated surface.
- Keep Thermomix® TM6® away from hot surfaces.
- Ensure that the power cord does not touch hot surfaces or external heat sources.

## Fire Hazard

The base unit has a high energy consumption. An insufficient power supply could cause a fire. Thermomix® TM6® is rated for 1.300 W at 120 V (USA and Canada) and 1.400 W at 127 V (Mexico). Ensure that the circuit you are plugging into is rated appropriately.

- Please note the maximum energy consumption when plugging in the base unit.
- Do not use multiple socket extension cords or other devices to connect the Thermomix® TM6® to an electrical outlet.

## Risk of burns

Serious hot-oil burns may result from Thermomix® TM6® being pulled off a countertop. Do not allow the cord to hang over the edge of the counter when it may be grabbed by children or become entangled with the user.

- Do not use Thermomix® TM6® with an extension lead.
- Do not pull the power cord over the edge of the counter.
- Do not connect the power cord to plug sockets underneath the countertop.

## Risk of scalding

If the opening in the mixing bowl lid is completely sealed and heating is active, excess pressure can build up in the mixing bowl. The hot contents may erupt from the appliance and scald you.

- Do not fill the simmering basket past the max. fill line.
- To allow steam to escape and prevent excess pressure, ensure the opening 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).
- If you are cooking at 200°F (95°C) or above and not using the simmering basket inside the mixing bowl, only use the simmering basket or Varoma dish to protect against splashes through the opening in the mixing bowl lid, as they only sit loosely on top of the lid.
- Never use anything but the accompanying original accessories (measuring cup, simmering basket, splash guard, Varoma® dish) to protect against splashes through the opening in the mixing bowl lid.
- Always place the original mixing bowl lid on the mixing bowl during operation.
- If the opening in the mixing bowl lid is blocked during cooking, unplug the appliance immediately. Do **not** touch the controls.

## Risk of scalding as a result of contents erupting

Ingredients that float to the top of the mixing bowl during cooking can prevent steam from escaping, which can cause an increase of pressure in the mixing bowl. The hot contents could suddenly erupt and scald you.

- Do not under any circumstances fill the mixing bowl past the max. fill line (75 oz / 2.2 liters).
- If you are cooking at 200°F (95°C) or above and not using the simmering basket **inside** the mixing bowl, only use the simmering basket or Varoma dish to protect against splashes through the opening in the mixing bowl lid, as they only sit loosely on top of the lid.
- Always cook soups, casseroles and jams at a temperature no higher than 212°F (100°C). Use the Varoma dish at higher temperatures, as stated in the recipe.
- Never use the TM6 measuring cup, which fits tightly in the opening in the mixing bowl lid, when cooking at 200°F (95°C) or above.
- Only use the splash guard when you are sautéing food and have been instructed by the appliance to put the splash guard on.

**Scalding Risk**

**Hot liquid or hot food may splash and cause scalding if it reaches the users skin or clothing.**

- Do not fill the mixing bowl past the max. fill line (75 oz / 2.2 liters).
- Ensure that the hole in the mixing bowl lid remains free of food.
- If you are cooking at 200°F (95°C) or above and not using the simmering basket inside the mixing bowl, only use the simmering basket or Varoma dish to protect against splashes through the opening in the mixing bowl lid, as they only sit loosely on top of the lid.
- Put the measuring cup into the mixing bowl lid to prevent spatter when mixing, chopping or puréeing hot food.
- Exercise caution when adding hot liquids to the mixing bowl.
- Be careful when removing the mixing bowl from the base unit to help prevent contents from spilling or splashing.

**Scalding Risk**

**When preparing larger quantities of food (deviation from the recipe) at high temperatures (> 194 °F / 90 °C), food can boil over, escape from the mixing bowl, and cause scalding.**

- If contents boil over, push the selector to switch off the base unit.

**Scalding Risk**

**If the appliance is set to a high speed along with a high temperature, hot food could escape and causing a burn.**

- Do not use the turbo mode for hot food or liquid over 140 °F / 60 °C.
- When processing hot food, always increase the speed gradually.

**Scalding Risk**

**Steam is generated during cooking, particularly when using the Varoma®. Keep distance to ensure that the steam does not reach you to reduce the risk of burns and scalding from the steam.**

- Keep away from the steam.
- When preparing hot food, do not touch or cover the measuring cup. Make sure that the steam between the measuring cup and the opening in the mixing bowl lid can escape.
- Ensure that some slots in the Varoma® dish and Varoma® tray remain free of food to allow the controlled escape of steam.
- Ensure that the Varoma® dish is correctly positioned on the mixing bowl lid so that it does not tip and fall off. Do not place the Varoma® on the splash guard.
- When removing the Varoma® from the mixing bowl lid and setting it aside, always keep the Varoma® lid on
- When removing the Varoma® lid, tilt the lid away from your face and body to avoid escaping steam.

## Scalding Risk

**The sauté function generates very hot grease. Water and oil mixtures may splatter, resulting in injury and increasing the potential risk of burns caused by the hot grease.**

- Never pour hot grease into the mixing bowl.
- Never heat oil without other ingredients. If there is a delay in adding the ingredients, the hot oil will splatter excessively.
- Ensure all accessories are dry prior to usage.
- Follow the instructions on the display.
- Always place the splash guard correctly onto the mixing bowl lid as soon as the Thermomix® TM6® instructs you to do so.
- Ensure that the locking arms cover the splash guard.

## Scalding Risk

**Caramel retains a large amount of heat during and after preparation and can cause burns.**

- Exercise caution when preparing or using caramel.

## Scalding Risk

**If the mixing bowl lid is not correctly positioned on the mixing bowl, hot contents can escape and lead to scalding.**

- Never try to open the mixing bowl lid or the locking mechanism using force.
- Only open the mixing bowl lid when the speed is set to “0” and the locking mechanism has been released.
- Inspect the sealing ring regularly for possible damage. In case of damage or leakage, replace the lid immediately. Contact customer service for replacement parts.
- Only use the Thermomix® TM6® with a clean mixing bowl lid. The rim of the bowl and the seal must always be free of adhering food to ensure a perfect seal between the lid of the bowl and the mixing bowl.

## Risk of scalding

**There is a risk of scalding when preparing hot food in the simmering basket.**

- Exercise caution when removing the simmering basket.
- Ensure that the spatula is hooked securely onto the simmering basket before removing the simmering basket.
- Once the simmering basket has been put down, remove the spatula to prevent the simmering basket from tipping over.

## Scalding and Injury Risk

**The base unit may be accidentally pulled by a hanging cable. The base unit could fall over and lead to scalding or other injuries.**

- Do not let the power cord hang over the edge of a table or counter.
- Do not connect the base unit to an extension cord.

## Injury Risk

**The use of attachments, accessories or items not recommended, the use of defective, or incompatible accessory parts may cause fire, electric shock or injury.**

- Only use the recommended original accessories provided by Vorwerk Thermomix®.
- Never use the Thermomix® TM6® in combination with parts or equipment intended for older generations of the Thermomix®.
- Do not modify the Thermomix® TM6® or any of the accessories.
- Never use the Thermomix® TM6® with damaged accessories.

<b>Injury Risk</b>	<p><b>Other utensils, apart from the supplied stirring spatula, could get caught in the mixing knife and cause injury, if they are used to stir food in the mixing bowl when in motion.</b></p> <ul style="list-style-type: none"><li>• Only use the supplied spatula for stirring.</li><li>• Place only the flat end of the spatula in the mixing bowl.</li></ul>
<b>Risk of scalding from hot contents</b>	<p><b>If the spatula is held in the mixing bowl on higher speed settings, food may accidentally be directed through the opening in the mixing bowl lid and scald you.</b></p> <ul style="list-style-type: none"><li>• Never hold the spatula in the mixing bowl when mixing/chopping hot food on speeds higher than speed setting 4.</li></ul>
<b>Injury Risk</b>	<p><b>The process of kneading dough or chopping food may cause the Thermomix® TM6® to move or slide over the counter. The Thermomix® TM6® could fall over and cause injury.</b></p> <ul style="list-style-type: none"><li>• Place the base unit on a clean, solid, and flat horizontal surface.</li><li>• Ensure that there is sufficient distance between the appliance and the edge of the work surface.</li><li>• Never leave the Thermomix® TM6® unattended while its running.</li></ul>
<b>Injury Risk</b>	<p><b>If accessories get caught in the mixing knife or excessive force is applied during use, small splinters and sharp edges could cause injury, especially if the splinters are swallowed with the prepared food.</b></p> <ul style="list-style-type: none"><li>• Use only Thermomix® accessories as described in the operating instructions and on the display of the base unit.</li><li>• Check accessories for damage after use.</li><li>• If any accessories are damaged by the mixing knife during food preparation, discard the food and contact customer service (see <a href="#">Customer Care [▶ 32]</a>) for replacement accessories.</li></ul>
<b>Health Risk</b>	<p><b>Sous-vide and slow cooking both involve cooking food at low temperatures. Due to the low cooking temperatures used, it is possible for germs to spread on the food and cause illness.</b></p> <ul style="list-style-type: none"><li>• Ensure hygienic working practices at every stage of the food preparation and cooking process.</li><li>• Once food has been cooked according to the instructions in the recipe, make sure that it is consumed immediately or that it is correctly preserved/stored.</li><li>• Meat and poultry must be briefly seared following the sous-vide process (i.e. pasteurize) to reduce the bacteria on the surface of the food that may cause illness.</li></ul>
<b>Risk to health if germs spread</b>	<p><b>Food is fermented at low temperatures, which could lead to the spread of harmful bacteria.</b></p> <ul style="list-style-type: none"><li>• Ensure hygienic working practices at every stage of the food preparation and cooking process.</li><li>• Once the food has been fermented, transfer it to the refrigerator immediately.</li></ul>

<b>Health Risk</b>	<p><b>All of the accessories for Thermomix® TM6® are designed specifically for use with Thermomix® TM6®. Incorrect use of the accessories could result in injury.</b></p> <ul style="list-style-type: none"> <li>• Do not use the accessories for other purposes, particularly at high temperatures.</li> <li>• Do not use the spatula in hot pots and pans.</li> <li>• Never use the butterfly whisk for more than two hours (when cooking food over a long period of time, e.g. slow cooking, sous-vide, fermenting) to rule out any possible adverse effects on health.</li> <li>• Should an accessory get damaged, stop using it and contact Customer Care for a replacement part.</li> </ul>
<b>Burn Risk</b>	<p><b>When preparing hot food, the mixing bowl and the accessories that are used will also get hot. Hot surfaces can cause burns even after the heating process has ended.</b></p> <ul style="list-style-type: none"> <li>• Handle the mixing bowl, mixing knife and accessories with care, particularly during and after the preparation of hot food.</li> <li>• Only use the designated handles and grips when handling all components.</li> <li>• Allow the mixing bowl and the mixing knife to cool sufficiently before dismantling the mixing bowl and removing the mixing knife.</li> </ul>
<b>Injury Risk</b>	<p><b>The blades on the mixing knife are sharp and can lead to injury, if handled improperly.</b></p> <ul style="list-style-type: none"> <li>• Handle the mixing knife with care.</li> <li>• Never grasp the mixing knife by the blades.</li> <li>• Exercise caution when removing the mixing knife to prevent it from falling out.</li> <li>• Do not reach into the mixing bowl.</li> <li>• Keep parts of the body and hair away from the mixing knife.</li> </ul>
<b>Injury Risk</b>	<p><b>Fingers can get caught in the locking arms on the base unit or under the mixing bowl lid.</b></p> <ul style="list-style-type: none"> <li>• Avoid contact with moving parts.</li> <li>• Keep hair and clothing away from moving parts.</li> <li>• Do <b>not</b> touch the locking arms or the lid while the locking mechanism is opening or closing.</li> </ul>
<b>Health Risk</b>	<p><b>Because of the manufacturing process residues of oil or other contaminants may be on the components of Thermomix® TM6®. Those contaminants are not suitable for consumption and pose a health risk.</b></p> <ul style="list-style-type: none"> <li>• Thoroughly wash all components and accessories, that could come into contact with food, with warm water and dish soap before using the Thermomix® TM6® for the first time.</li> <li>• Make sure to thoroughly dry all washed components and accessories before use.</li> </ul>
<b>Damage Risk</b>	<p><b>Never place Thermomix® TM6® directly under furniture and fittings (shelving units, wall units or similar), while in use. Doing so may result in property damage.</b></p> <ul style="list-style-type: none"> <li>• Ensure that there is sufficient clearance above and around the Thermomix® TM6®, taking into account the additional height when using the Varoma®.</li> </ul>
<b>Damage Risk</b>	<p><b>If the base unit is connected to an unsuitable power supply, it will get damaged.</b></p> <ul style="list-style-type: none"> <li>• Only operate the Thermomix® TM6® with the alternating current voltage of 110–127 V and main frequency of 50 to 60 Hz, as indicated on the plug label.</li> </ul>

<b>Damage Risk</b>	<p><b>The Thermomix® TM6® can sustain damage if there is not enough water in the mixing bowl.</b></p> <ul style="list-style-type: none"><li>• Make sure that there is sufficient water in the mixing bowl. Approx. 8.5 oz (250 ml) of water will evaporate in 15 minutes in the Thermomix® TM6®.</li><li>• Add water as needed, especially if you have subsequently increased the steaming time.</li></ul>
<b>Damage Risk</b>	<p><b>If the mixing bowl and mixing knife are in contact with water, other liquids or food residues for a long time, they could get damaged.</b></p> <ul style="list-style-type: none"><li>• Clean and dry the components shortly after use.</li><li>• Because of variations in water quality, it is possible for rust to form in the mixing bowl when cooking food over a long period of time (slow cooking, sous-vide or fermenting). Please therefore follow the instructions on adding special ingredients (e.g. citric acid) to the cooking water.</li></ul>
<b>Corrosion inside the appliance</b>	<p><b>Ensure that the mixing bowl and especially the contact pins underneath are thoroughly dried after cleaning. If you use the mixing bowl when it is still wet, rust could form inside the base unit.</b></p> <ul style="list-style-type: none"><li>• Allow the mixing bowl to dry completely before inserting it into the base unit.</li></ul>
<b>Damage Risk</b>	<p><b>If the mixing knife is not correctly inserted and locked into place or the sealing ring is damaged, moisture can penetrate the appliance and damage the base unit.</b></p> <ul style="list-style-type: none"><li>• Ensure that the sealing ring of the mixing knife is fitted to the knife bearing.</li><li>• Ensure that the sealing ring on the mixing knife shows no signs of damage.</li><li>• Ensure that the mixing knife is correctly inserted and locked into place before filling the mixing bowl.</li><li>• If liquid leaks or spills into the housing of the base unit, unplug the appliance and contact customer service.</li></ul>
<b>Damage Risk</b>	<p><b>If the butterfly whisk comes into contact with the mixing knife or other accessories when the appliance is running, it could crack or break.</b></p> <ul style="list-style-type: none"><li>• Ensure that the butterfly whisk is correctly attached to the mixing knife before setting the speed.</li><li>• Do not exceed speed 4 when using butterfly whisk.</li><li>• Do not use the spatula when the butterfly whisk is in place.</li><li>• Do not add any ingredients that could damage or block the butterfly whisk.</li></ul>
<b>Material damage from improper use.</b>	<p><b>The soft side of the spatula, in particular, can get damaged by the mixing knife.</b></p> <ul style="list-style-type: none"><li>• Take care when using the spatula to press down food in the mixing bowl or to scrape out the mixing bowl.</li><li>• Never allow the spatula to come into contact with the sharp edges of the blades on the mixing knife.</li><li>• Only move the spatula in a clockwise direction when stirring or scraping out the mixing bowl near the mixing knife.</li></ul>

## 2.2 Safe minimum internal temperature chart

Safe steps in food handling, cooking and storage are essential in preventing foodborne illness. You can't see, smell or taste harmful bacteria that may cause illness.

In every step of food preparation, follow the four guidelines below to keep food safe:

- Clean – Wash hands and surfaces often.
- Separate – Separate raw meat from other foods.
- Cook – Cook at 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.

Food	Minimum Internal Temperature & Rest Time
Beef, Pork, Veal & Lamb	145 °F (62.8 °C) and allow to rest for at least 3 minutes
Steaks, chops, roasts	
Ground meats	160 °F (71.1 °C)
Ham, fresh or smoked (uncooked)	145 °F (62.8 °C) and allow to rest for at least 3 minutes
Fully Cooked Ham (to reheat)	Reheat cooked hams packaged in USDA-inspected plants to 140 °F (60 °C) and all others to 165 °F (73.9 °C).

Food	Minimum Internal Temperature
<b>All Poultry</b> (breasts, whole bird, legs, thighs and wings, ground poultry, and stuffing)	165 °F (73.9 °C)
Eggs	160 °F (71.1 °C)
Fish & Shellfish	145 °F (62.8 °C)
Leftovers	165 °F (73.9 °C)
Casseroles	165 °F (73.9 °C)

## 2.3 Safety Alert Symbols and Signal Words



This is a safety alert symbol. It is used to warn of potential risks of injury. Comply with all safety instructions following the symbol to avoid potential hazards that can cause injury or death.

### Signal words

Be aware of the signal words DANGER, WARNING, CAUTION and NOTICE as they relate to safety notes. These are the signal words for the respective safety notes:



#### 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**

Used to address practices not related to physical injury.

---

## 3 Before you start

Congratulations on purchasing the Thermomix® TM6®.

Before using your Thermomix® TM6® for the first time, attend a demonstration with a qualified Thermomix® Advisor. This is the easiest way to learn all about the Thermomix® TM6®. For further information, see [www.thermomix.com](http://www.thermomix.com).

1. Please read this instruction manual carefully before using the Thermomix® TM6® and its accessories for the first time.
2. This instruction manual will familiarize you with the safety features of this appliance.  
Further information can be found in the detailed user instructions on your appliance under  
Main menu > Help > Instruction manual.

**Note** Some of the features described in this instruction manual may not be available in all regions.

For further information, please contact your Thermomix® Advisor.

### 3.1 Storing product documentation

- Keep this instruction manual for future reference. Never pass along the Thermomix® TM6® to a third party without this instruction manual.

### 3.2 Presentation format

This manual uses the following format:

Text	Menu options Example: Tare
Text > Text	Menu navigation. The menu sequence is represented by the “>” symbol. Example: Menu > Settings
[>32]	Reference to a page number Example: For more information, see chapter on “Technical Data [>12]”

## 4 Intended use

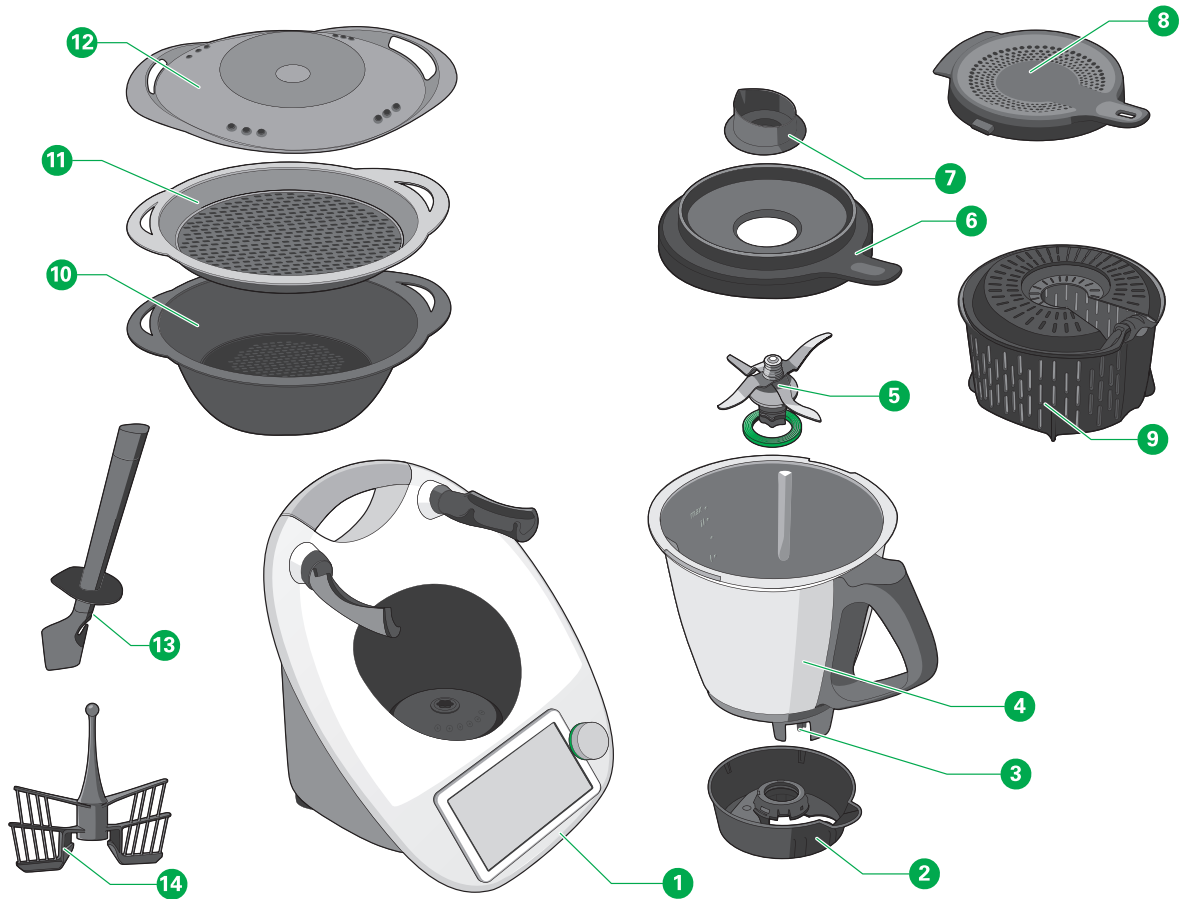
1. Use the Thermomix® TM6® only for its intended purpose as described in these operating instructions to prevent risks to you and other people and to prevent damage to the Thermomix® TM6®, or to other property and equipment.
2. The Thermomix® TM6® is a kitchen appliance intended for the preparation of food in domestic households.
3. The Thermomix® TM6® is intended to be used only by adults. It may not be used by children – not even when supervised by an adult.
  - Keep children away from the Thermomix® TM6® at all time.
  - 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® TM6® is used near children.
  - Never allow children to play with the Thermomix® TM6®.
4. Thermomix® TM6® is not intended to be used for deep-frying food.
5. Thermomix® TM6® 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 the safe use of the Thermomix® TM6®, and understand the resulting hazards.
6. The appliance may only be used for its intended purpose.
  - No other use is permitted.
  - The manufacturer bears no responsibility for damage resulting from improper use.
  - If the appliance is subjected to technical modifications, the warranty and liability for material defects shall be rendered invalid.
7. When working with the Thermomix® TM6®, please follow the instructions in all the accompanying documentation as well as on the display. The manufacturer accepts no liability for damages resulting from improper use.

## 5 Initial startup

### 5.1 Parts List

Please ensure that all parts are included and undamaged.

The following items should be included in the delivery:



1 Thermomix® TM6® base unit	9 Simmering basket with lid (permanently attached)
2 Mixing bowl base	10 Varoma® dish
3 Contact pins	11 Varoma® tray
4 Mixing bowl	12 Varoma® lid
5 Mixing knife and sealing ring	13 Spatula
6 Mixing bowl lid	14 Butterfly whisk (stirring attachment)
7 Measuring cup	Instruction manual and cookbook (optional)
8 Splash guard	

For instructions on using the accessories, please refer to the detailed user guide on the Thermomix® TM6® under  
Main menu > Help > Instruction manual.

## 5.2 Choosing the setup location

- It is advisable to keep your Thermomix® TM6® in a permanent position in your kitchen so that you can operate it smoothly.

When deciding where to put your appliance, please keep in mind the following:

### WARNING



#### Fire Hazard

**If the base unit is placed on a hot surface, it may start to burn.**

- Do not place the base unit on a stovetop (conventional, ceramic glass, induction or other cooktop) or on any other heated surface.
- Keep Thermomix® TM6® away from hot surfaces.
- Ensure that the power cord does not touch hot surfaces or external heat sources.

### WARNING



#### Risk of electric shock

**An incorrectly installed power connection may cause an electric shock.**

- Only connect the base unit to a plug installed by a qualified specialist.

### WARNING



#### Risk of burns

**Serious hot-oil burns may result from Thermomix® TM6® being pulled off a countertop. Do not allow the cord to hang over the edge of the counter when it may be grabbed by children or become entangled with the user.**

- Do not use Thermomix® TM6® with an extension lead.
- Do not pull the power cord over the edge of the counter.
- Do not connect the power cord to plug sockets underneath the countertop.

### WARNING



#### Injury Risk

**The process of kneading dough or chopping food may cause the Thermomix® TM6® to move or slide over the counter. The Thermomix® TM6® could fall over and cause injury.**

- Place the base unit on a clean, solid, and flat horizontal surface.
- Ensure that there is sufficient distance between the appliance and the edge of the work surface.
- Never leave the Thermomix® TM6® unattended while its running.

## NOTICE



### Damage Risk

If the base unit is connected to an unsuitable power supply, it will get damaged.

- Only operate the Thermomix® TM6® with the alternating current voltage of 110–127 V and main frequency of 50 to 60 Hz, as indicated on the plug label.

## NOTICE



### Damage Risk

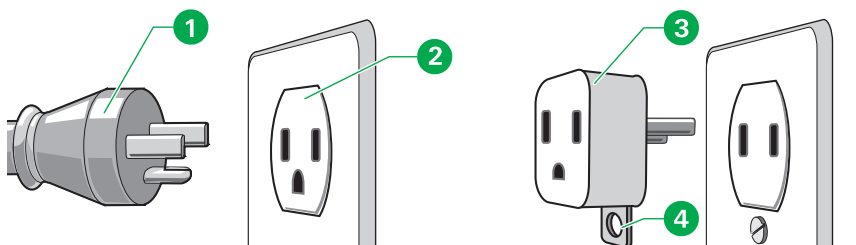
Never place Thermomix® TM6® directly under furniture and fittings (shelving units, wall units or similar), while in use. Doing so may result in property damage.

- Ensure that there is sufficient clearance above and around the Thermomix® TM6®, taking into account the additional height when using the Varoma®.

1. Always place the Thermomix® TM6® on a clean, solid and even surface so that it cannot slip.
2. Ensure that the ventilation opening on the back of the appliance is kept clean (free of grease splashes, etc.).
3. Remove the protective foil from the touchscreen and the locking arms.
4. Gently pull the power cord out of the Thermomix® TM6® housing and connect the Thermomix® TM6® to the mains power supply (110–127 V).
5. Any length of power cord up to 36 inch (0.9 m) can be used. If you do not need the whole length of the power cord, the remaining length can be kept inside the Thermomix® TM6®.
6. Do not use the Thermomix® TM6® with an extension cord.
7. Do not place the base unit on the power cord. If you do, it will not rest evenly on the surface.

### 5.2.1 Grounding

The Thermomix® TM6® must be grounded while in use to protect the operator from electrical shock.



1 3-prong grounding-type plug Thermomix® TM6®

2 Grounding-type receptacle

3 Adaptor

4 Grounding tab

The appliance is equipped with a 3-conductor cord and a 3-prong grounding-type plug (1) to fit the proper grounding-type receptacle (2).

An adaptor (3) should be used for connecting the plug to two-prong receptacles. The grounding tab (4) which extends from the adaptor (3) must be connected to a permanent ground such as a properly grounded outlet box using a metal screw.

### 5.3 Switching on for the first time

On delivery, the Thermomix® TM6® is set to transportation mode.

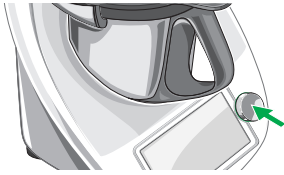
- Press the selector to start up the Thermomix® TM6®.

⇒ *Transportation mode is automatically deactivated.*

When the Thermomix® TM6® is switched on for the first time, it will automatically cycle through the basic settings. Follow the instructions on the display.

The settings can be changed later.

After initial startup, more information on the settings can be found under  
Main menu > Help > Instruction Manual > Settings.



## 5.4 Cleaning for the first time

If using a Thermomix® TM6® for the first time, begin by becoming familiar with the appliance.

### CAUTION



#### Health Risk

**Because of the manufacturing process residues of oil or other contaminants may be on the components of Thermomix® TM6®. Those contaminants are not suitable for consumption and pose a health risk.**

- Thoroughly wash all components and accessories, that could come into contact with food, with warm water and dish soap before using the Thermomix® TM6® for the first time.
- Make sure to thoroughly dry all washed components and accessories before use.

When cleaning the appliance for the first time, proceed as follows:

1. Disassemble the mixing bowl; see chapter on [Disassembling the mixing bowl](#) [▶ 24].
2. Then wash all parts and accessories by hand or in the dishwasher (except for the base unit).  
More information on cleaning can be found in the instruction manual on the Thermomix® TM6® under `Help > Instruction Manual > Cleaning`.

### 5.4.1 Disassembling the mixing bowl

To clean the mixing knife and mixing bowl thoroughly, the mixing bowl has to be disassembled.

Proceed as follows:



1. Hold the mixing bowl so that the opening points upwards.
2. Turn the mixing bowl base 30 degrees clockwise and pull the mixing bowl base off downwards. The mixing knife remains in the mixing bowl.
3. Carefully hold the upper part of the mixing knife and remove it along with its sealing ring.

## 6 Operation

**Note** To find out how to switch your Thermomix® TM6® ON and OFF, see chapter on [Switching on and off](#) [▶ 25].

Full details on how to operate your appliance can be found in the instruction manual on the Thermomix® TM6® under

Main menu > Help > Instruction manual > Operation.

### 6.1 Switching on and off

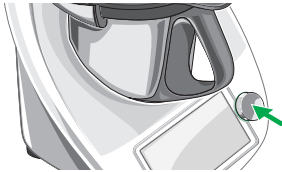
#### Switching on the Thermomix® TM6®

- Press the selector.
- ⇒ *The Thermomix® TM6® switches on and the home screen appears.*

#### Switching off Thermomix® TM6®

1. Hold the selector down for approx. 5 seconds until a message appears to confirm that the Thermomix® TM6® is switching off.
2. You can then release the selector.
3. After switching off the Thermomix® TM6®, unplug it when it is not in use.

**Note** To save energy, the Thermomix® TM6® switches off automatically after 15 minutes when not in use. A message appears for the last 30 seconds, allowing automatic shutdown to be canceled.



### 6.2 Help

- Press `Help` in the main menu on the Thermomix® TM6®.

This will provide access to the following submenus:

- > `Safety precautions` (displays general safety instructions)
- > `Contact` (displays contact details for Vorwerk customer service)
- > `Instruction Manual` (displays digital instruction manual)

**Note** To see different contact details, proceed as follows:

1. Press `Contact` > `Global contact list`.  
⇒ *A list of countries will appear.*
2. Select the country for which the contact details should be displayed.

## 7 Settings

The Settings menu can be found under Main menu > Settings.

Full details on all the settings can be found in the instruction manual on the appliance under Main menu > Help > Instruction Manual > Settings.

## 8 Cleaning and maintenance

### NOTICE



#### Corrosion inside the appliance

Ensure that the mixing bowl and especially the contact pins underneath are thoroughly dried after cleaning. If you use the mixing bowl when it is still wet, rust could form inside the base unit.

- Allow the mixing bowl to dry completely before inserting it into the base unit.

### 8.1 Cleaning

**Note** All components (except the base unit) are dishwasher-safe. Place plastic parts, in particular the mixing bowl lid, into the top rack of the dishwasher to avoid deformation resulting from exposure to higher temperatures and pressure from items above.

Only wash Thermomix® TM6® parts in the dishwasher or with warm soapy water. Use of other cleaners will damage the surface finish of the Thermomix® TM6®.

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

- Thoroughly clean all parts of the Thermomix® TM6® after every use.

Further details on cleaning options and cleaning programs can be found in the operating instructions on your Thermomix® TM6® under **Main menu > Help > Instruction manual**.

### 8.2 Cleaning the base unit

### WARNING



#### Risk of Electric Shock

If water penetrates the electrical components, you could receive an electric shock.

- Always unplug the appliance when it is not in use.
- Clean the base unit only with a dry or damp cloth.
- Do not pour water over the base unit.
- No water or dirt should enter the base unit.
- Unplug the base unit from the outlet before cleaning the base unit.
- Do not use the Thermomix® TM6® outdoors.
- Do not immerse the base unit in water or other liquids.
- Do not hold the base unit under running water.
- If water has managed to penetrate the base unit, contact your authorized service facility (see [Customer Care \[▶ 32\]](#)).

1. Disconnect the appliance from the main power supply before cleaning the base unit.
2. Wipe off the base unit with a damp cloth and a gentle cleaning agent.

3. Use water sparingly to prevent moisture from penetrating the base unit.

## 8.3 Regular maintenance

Regular maintenance will extend the life of your Thermomix® TM6®.

1. Inspect your Thermomix® TM6® and its accessories (incl. mixing bowl, cord and mixing bowl sealing ring) for possible damage.
2. Do not use your Thermomix® TM6® with damaged accessories.
3. To prevent any damage to the Thermomix® TM6®, regularly check that the air intakes at the back and on the bottom of the Thermomix® TM6® are not obstructed.
4. Unplug the Thermomix® TM6® when not in use.
5. To improve ventilation when the Thermomix® TM6® is not in use, leave the measuring cup off the mixing bowl lid on the Thermomix® TM6®.

### 8.3.1 Replacing the mixing knife

The mixing knife will wear out over time if the Thermomix® TM6® is regularly used for chopping hard food. The table below shows recommended intervals for replacing the mixing knife.

Use of mixing knife	Example of use	Replacement of mixing knife after
Heavy	I crush ice, mill flour, etc. daily	Every 6 months
Moderate	I crush ice, mill flour, etc. weekly	Every 2 years
Low	I hardly ever crush ice or mill flour.	Every 4 years

To order a new mixing knife, contact Thermomix® TM6® advisor or Vorwerk customer service.

## 9 Troubleshooting

### WARNING



#### Risk of Electric Shock

If the base unit or power cord is damaged, you could receive an electric shock. Do not use the Thermomix® TM6® if the power cord is damaged.

- Before every usage inspect the base unit, power cord, and accessories for potential damage.
- Ensure that the power cord does not touch hot surfaces or external heat sources.
- Do not use the base unit if it is dropped or damaged in any manner.
- In the event of damage to the base unit or the power cord, return the base unit to the nearest authorized service facility for examination, repair or electrical or mechanical adjustment.
- If the power cord on the base unit has been damaged, it must be replaced by the manufacturer or an authorized service facility to avoid hazards.
- Never attempt to repair the base unit yourself.
- Never put your fingers into the openings that are intended for the contact pins on the base of the mixing bowl.
- Do not insert any objects into these openings.

Error:	Possible cause and rectification:
Liquid has seeped into the area below the mixing bowl.	<ul style="list-style-type: none"> <li>– Unplug the appliance immediately.</li> <li>– Use a towel to dry excess liquid from underneath the mixing bowl.</li> <li>– To prevent liquid from penetrating delicate components inside the base unit, do not move it or turn it over.</li> <li>– Do not attempt to disassemble the appliance. It does not contain any parts that can be serviced by the user.</li> <li>– If you cannot be certain that no liquid has penetrated the appliance, do not switch it on. Instead, contact customer service.</li> </ul>
The Thermomix® TM6® cannot be switched on.	<p>The base unit may not be connected correctly.</p> <ul style="list-style-type: none"> <li>– Check if the power cord has been properly plugged in.</li> </ul>
The mixing bowl cannot be inserted into the Thermomix® TM6® base unit.	<p>The mixing bowl may not be correctly assembled.</p> <ul style="list-style-type: none"> <li>– Check whether the mixing bowl base is locked into place correctly.</li> </ul>
The Thermomix® TM6® does not heat.	<p>The heating time may not have been set correctly.</p> <ul style="list-style-type: none"> <li>– Check if the heating time has been preset.</li> </ul> <p>The temperature may not have been selected.</p> <ul style="list-style-type: none"> <li>– Check if the temperature has been preset.</li> </ul>
The Thermomix® TM6® stops during operation.	<p>The motor has turned off and an error message occurs.</p> <ul style="list-style-type: none"> <li>– Remove the mixing bowl from the base unit.</li> <li>– Reduce the quantity contained in the bowl and/or add some liquid.</li> <li>– Wait for approx. 5 minutes (cooling down time).</li> </ul>

- Re-insert the mixing bowl.
- Check that the air intakes at the back of the base unit are unobstructed.
- Turn the selector to re-start the appliance.

If the error message is still displayed after the cooling time, please contact customer service.

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The Thermomix® TM6® does not weigh correctly.

The base unit may not have been correctly positioned.

- Make sure that nothing is leaning against the base unit.
- Make sure that there is no strain on the power cord.
- Make sure that the base unit is upright.
- Make sure that the work surface is clean, level and not slippery.
- Do not touch the appliance during the entire weighing process.

---

The Thermomix® TM6® stops working during basic cooking functions.

The wrong ingredients may have been put into the mixing bowl.

- Remove the mixing bowl from the base unit and empty it.
- Put the empty mixing bowl back into the base unit.
- Restart the cooking process.

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The Thermomix® TM6® will not connect to Wi-Fi.

There may not be an available network.

- Check your Wi-Fi.

The Wi-Fi function may be deactivated.

- Set up a network; see

Main menu > Help > Instruction manual > Settings > Set up Wi-Fi.

If it is not possible to set up a network, contact customer service.

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## 10 Customer Care

### USA

#### **Vorwerk, LLC**

3255 E Thousand Oaks Blvd

Thousand Oaks, CA 91362

#### **Customer Care USA**

Telephone: +1 (888) VORWERK (8679375)

E-Mail: [service@thermomix.us](mailto:service@thermomix.us)

### Canada

#### **Vorwerk Canada, Ltd.**

1100 One Bentall Centre

505 Burrard Street, Box 11

Vancouver BC V7Z 1M5, CANADA

#### **Customer Care Canada**

Telephone: +1 (855) 867-9904

E-Mail: [service@thermomix.ca](mailto:service@thermomix.ca)

### MEXICO

#### **Vorwerk Mexico**

Vito Alessio Robles 38 Col. Florida,

Del. Álvaro Obregón, 01030, CDMX, Mexico

#### **Customer Care Mexico**

Telephone: 01800 200 1121

E-Mail: [contacto@thermomix.com.mx](mailto:contacto@thermomix.com.mx)

Visit [www.thermomix.mx](http://www.thermomix.mx) to find your nearest Vorwerk Service Center.

This instruction manual is available in other languages at <https://thermomix.vorwerk.com>

## 11 Warranty/liability for material defects

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

Thermomix® TM6® may only be repaired by Vorwerk Thermomix® customer service or an authorised Vorwerk repair service.

Use only parts provided with Thermomix® TM6® or original spare parts from Vorwerk Thermomix®. Never use Thermomix® TM6® in combination with parts or equipment not provided by Vorwerk Thermomix® for Thermomix® TM6®. Otherwise your warranty and the liability for material defects shall be rendered void.



## 12 Disposal

This symbol means that electrical and electronic appliances may not be disposed of in the normal household waste. Please check your local guidelines for instructions on how to dispose of electronic devices.

## 13 Technical Data

Safety alert symbols / symbol of conformity / mark of conformity



en

<b>Motor</b>	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 kneading mode. Electronic motor protection to prevent overload.
<b>Heating system</b>	1000 W energy consumption. Protected against overheating.
<b>Integrated scales</b>	Measuring range from 0.04 to 105.8 oz (1 to 3000 g) Measuring range from -0.04 to -105.8 oz (-1 to -3000 g)
<b>Housing</b>	High-quality plastic material.
<b>Mixing bowl</b>	Stainless steel, with built-in heating system and temperature sensor. Maximum capacity 74.4 oz (2.2 liters).
<b>Connected load Mexico</b>	127 V 50/60 Hz (automatic adjustment) (TM6-5). Maximum energy consumption 1400 W. Pull-out power cord, 36 inch (0.9 m) long.
<b>Connected load USA and Canada</b>	120 V 60 Hz (automatic adjustment) (TM6-5). Maximum energy consumption 1300 W. Pull-out power cord, 36 inch (0.9 m) long.
<b>Standby power usage</b>	0 W
<b>Information on connectivity</b>	2.4 GHz: IEEE Standard 802.11b/g/n™ 5 GHz: IEEE Standard 802.11n/a/ac™
<b>Bluetooth® Specifications (USA and Canada)</b>	Bluetooth® Specifications Version 4.2 Bluetooth® Low Energy Specifications Version 4.2
<b>Dimensions of base unit</b>	13.43 inch x 12.83 inch x 12.83 inch (height x width x depth) 34.10 cm x 32.60 cm x 32.60 cm (height x width x depth)
<b>Dimensions of Varoma®</b>	5.16 inch x 15.08 inch x 10.83 inch (height x width x depth) 13.10 cm x 38.30 cm x 27.50 cm (height x width x depth)
<b>Weight of base unit</b>	280.43 oz (7.95 kg)
<b>Weight of Varoma®</b>	28.22 oz (0.80 kg)

### 13.1 Note on radio frequency energy

#### Radio frequency exposure

This device meets the US Federal Communications Commission's (FCC) requirements for exposure to radio waves and is designed and manufactured not to exceed the FCC's emission limits for exposure to radio frequency (RF) energy.

#### Specific Absorption Rate (SAR) information

This device is designed to meet the requirements for exposure to radio waves established by the Federal Communications Commission (USA).

The Specific Absorption Rate (SAR) limit adopted by the US is 1.6 W/kg averaged over one gram of tissue. The highest SAR value reported to the FCC for this device type complies with this limit.

Vorwerk TM6-5 SAR values as reported to the FCC are:

	<b>2.4 GHz WLAN</b>	<b>5 GHz WLAN</b>	<b>BT</b>
Standalone SAR Body [W/Kg]	0.027	0.159	0.035
Standalone SAR Limbs [W/Kg]	0.017	0.064	0.0005

### NOTICE

This device complies with Part 15 of the FCC Rules and with Industry Canada licence-exempt RSS standard(s).

Operation is subject to the following two conditions:

- (1) this device may not cause harmful interference, and
- (2) this device must accept any interference received, including interference that may cause undesired operation.

Changes or modifications made to this equipment not expressly approved by Vorwerk may void the FCC authorization to operate this equipment.

### For Canada

This device meets the government's requirements for Canada radiation exposure limits set forth for an uncontrolled environment. The device was tested at a 0 mm separation distance.

As the device operates in the band 5150 - 5250 MHz it is for indoor use only.

## 13.2 Manufacturer

Vorwerk Elektrowerke GmbH & Co. KG

Mühlenweg 17-37

42270 Wuppertal

Germany