
USER MANUAL

THERMOMIX® TM6



YOUR THERMOMIX® ADVISOR:

Tel.:

Fax:

Mobile:

E-mail:

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1 BEFORE YOU START

Congratulations on purchasing your Thermomix® TM6.

Before using your Thermomix® TM6 for the first time, attend a demonstration with a Thermomix® Advisor. This is a quick and easy way to familiarise yourself with your Thermomix® TM6.

- Please read this instruction manual carefully before using Thermomix® TM6 and its accessories for the first time.

2 FOR YOUR SAFETY

Safety is an essential part of every Vorwerk product. However, the product safety of 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 enters appliance.

If water gets into the electrical components, you could get an electric shock.

- Do not immerse the base unit in water or other liquids.
- Do not hold the base unit under running water.
- Do not pour water over the base unit.
- Disconnect the appliance from the mains power supply before cleaning the base unit.
- Clean the base unit with a dry or damp cloth only.
- No water or dirt should enter the base unit.
- Do not use Thermomix® TM6 outdoors.
- If water has managed to get into the appliance, contact your Vorwerk repair service.

Risk of an electric shock from improper connection to the power supply.

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 an electric shock if the base unit or power cord are damaged.

If the base unit or power cord are damaged, you could get an electric shock.

- Regularly inspect the base unit, power cord and accessories for possible damage.
- Ensure that the power cord does not touch hot surfaces or external heat sources.
- Never use your Thermomix® TM6 if the power cord is damaged.
- Do not use the base unit if it is dropped or damaged in any way.
- In the event of damage to the base unit or the power cord, return your Thermomix® TM6 to the Vorwerk repair service 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, its repair service or a similarly qualified person 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 and 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 put the base unit on a stove (hob, ceramic hob, induction hob or similar) or on any other heated or heatable surface.
- Keep the appliance a sufficient distance from hot surfaces and external heat sources.
- Ensure that the power cord does not touch hot surfaces or external heat sources.

Fire hazard.

Thermomix® TM6 has a high power consumption. An insufficient power rating could cause a fire.

- Please note the maximum power consumption when connecting the base unit.
- Do not use multiple socket extension leads or other devices to connect Thermomix® TM6 to the power socket.

Risk of scalding as a result of contents erupting.

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.

- 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).
- Never cover the opening in the mixing bowl lid with anything but the accompanying original Thermomix® accessories (measuring cup, simmering basket, splash guard and Varoma® dish).
- Do not fill the simmering basket past the max. fill line.
- If you notice during the cooking process that the opening in the mixing bowl lid is blocked or the measuring cup is being pushed up, unplug the base unit. Do **not** touch the controls.

Risk of scalding as a result of contents escaping.

Hot liquid or hot food may splash and scald you.

- Do not fill the mixing bowl past the max. fill line (2.2 litres).
- Ensure that the opening in the mixing bowl lid remains free of food.
- Only use the accompanying original Thermomix® accessories (measuring cup, simmering basket, splash guard and Varoma® dish) to prevent fat or liquid from splashing.
- Take extra care when adding liquids to the mixing bowl.
- Remove the mixing bowl carefully from the base unit to help prevent contents from spilling or splashing.

Risk of scalding as a result of contents boiling over.

If you deviate from the recipe instructions and cook larger quantities of food at higher temperatures (> 90°C), the food can boil over, escape from the mixing bowl and scald you.

- Take extra care when cooking at high temperatures.
- If boiling over occurs, push the selector to switch off Thermomix® TM6.

Risk of scalding from hot contents escaping.

If you use too high a speed in combination with high temperatures, there is a risk of hot food escaping and scalding you.

- Do not use the Turbo Mode for hot food or liquid over 60°C.
- When blending hot food, increase the speed gradually.

Risk of scalding from hot steam.

Steam is generated during cooking, particularly when using the Varoma®, which can scald you.

- 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 the face and body to avoid escaping steam.

Risk of burns from hot fat.

The High Temperature Mode heats fat. Water and oil mixtures may spit. You could burn yourself on the hot fat.

- Never pour fat that has already been heated into the mixing bowl.
- Never heat oil at High Temperature without other ingredients. If there is a delay in adding the ingredients, the hot fat will spit excessively.
- Make sure that all Thermomix® TM6 accessories used are dry.
- Follow the instructions on the display.
- Always place the splash guard correctly onto the mixing bowl lid as soon as your Thermomix® TM6 instructs you to do so.
- Ensure that the locking arms cover the splash guard.

Risk of burning yourself.

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

- Take extreme care when preparing or using caramel.

Risk of scalding as a result of improper use of the mixing bowl lid.

If the mixing bowl lid is not correctly positioned on the mixing bowl, hot contents can escape and scald you.

- 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 released it.
- Inspect the sealing ring regularly for possible damage. In case of damage or leakage, replace the lid immediately.
- Only use Thermomix® TM6 with a clean mixing bowl lid. The rim of the mixing bowl and the sealing ring must always be kept free of food residues to ensure that the lid is properly sealed.

Risk of scalding and injury.

The base unit may be accidentally pulled by a trailing cable. The base unit could fall over and injure or scald you.

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

Risk of injury from using incorrect accessories.

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

- Use only the recommended original Vorwerk Thermomix® accessories.
- Never use Thermomix® TM6 in combination with parts or equipment for older generations of Thermomix®.
- Do not modify your Thermomix® TM6 or any of the accessories.
- Never use your Thermomix® TM6 with damaged accessories.

Risk of injury from improper use.

If you use other utensils apart from the spatula supplied to stir food in the mixing bowl, they could get caught in the mixing knife and cause injury.

- Only use the spatula supplied for stirring.
- Place only the flat end of the spatula in the mixing bowl.

Risk of scalding from hot contents.

You could scald yourself on hot food in the simmering basket.

- Use care when removing the simmering basket.
- Ensure that the spatula is hooked securely onto the simmering basket before taking the simmering basket out.
- Once you have put the simmering basket down, remove the spatula to prevent the simmering basket from tipping over.

Risk of injury as a result of the appliance falling over.

The process of kneading dough or chopping food may cause Thermomix® TM6 to move. Thermomix® TM6 could fall over and injure you.

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

Risk of injury from damaged accessories.

If accessories get caught in the mixing knife when the appliance is running, small splinters and sharp edges could cause injury.

- Use only Thermomix® accessories as described in the operating instructions and on the display of the base unit.
- If any accessories are damaged by the mixing knife during food preparation, discard the food and contact Customer Care for replacement accessories.

Risk to health if germs spread.

Methods of cooking such as slow cooking, fermenting (preserving) and sous-vide cooking (vacuum-sealing food in a plastic pouch and cooking at a temperature below 100 °C) require a low cooking temperature. Because of the low temperature, it is possible for germs to spread.

- Ensure hygienic working practices at every stage of the food preparation and cooking process.
- Follow the instructions in the recipe exactly (temperature and time).
- 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.

Risk to health from damaged accessories.

All of the accessories for Thermomix® TM6 are specifically designed for use with Thermomix® TM6 and could get damaged if not used properly.

- Do not use the accessories for other purposes, particularly at high temperatures.
- Do not use the spatula in hot pots and pans.
- Should an accessory get damaged, stop using it and replace it immediately.

Risk of burns from hot surfaces.

When preparing hot food, the mixing bowl and the accessories that are used will also get hot. You could burn yourself on hot surfaces even after the heating process has finished.

- Handle the mixing bowl, mixing knife and accessories with care, particularly during and after the preparation of hot food.
- Only use the designated handles and grips when touching all components.
- Allow the mixing bowl and the mixing knife to cool sufficiently before dismantling the mixing bowl and removing the mixing knife.

Risk of injury.

The blades on the mixing knife are sharp and can injure you.

- Handle the mixing knife with care.
- Never take hold of the mixing knife by the blades.
- Use care when removing the mixing knife to prevent it from falling out.
- Do not reach into the mixing bowl.
- Keep parts of the body and hair away from the mixing knife.

Risk of injury from pinching your fingers.

You can catch your fingers in the locking arms on the base unit or under the mixing bowl lid.

- Avoid contact with moving parts.
- Keep hair and clothing away from moving parts.
- Do **not** touch the locking arms or the mixing bowl lid while the locking mechanism is opening or closing.

Risk to health from production residues.

There may be production residue on the components of Thermomix® TM6, which is not suitable for consumption. Any production residues can pose a risk to your health.

- Before first use, thoroughly rinse all components and accessories that could come into contact with food.

Material damage from steam.

If you place Thermomix® TM6 directly under furniture and fittings (shelving units, wall units or similar), they could get damaged by any steam that is released.

- Ensure that there is sufficient clearance above and around Thermomix® TM6.
- Also take into account the additional height of the Varoma®.

Damage to the appliance as a result of an incorrect power connection.

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

- Only operate Thermomix® TM6 with the alternating current voltage of 230 V and mains frequency of 50 Hz, as stated on the plug label (these values are only valid for Europe).

Risk of damage from improper use of the Varoma®.

Thermomix® TM6 can get damaged if there is too little water in the mixing bowl.

- Make sure that there is enough water in the mixing bowl. Approx. 250 ml of water will evaporate in 15 minutes in Thermomix® TM6.
- Top up the water if necessary, especially if you have subsequently increased the steaming time.

Damage to the appliance as a result of incorrect cleaning.

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.

- Always clean the components directly after use.
- Do not leave the mixing knife in water for a long time as this may damage the gasket system of the knife bearing.

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 fully before inserting it into the base unit.

Material damage as a result of the incorrect assembly of the mixing knife.

If the mixing knife is not correctly inserted and locked into place or the sealing ring is damaged, moisture can get inside the appliance and damage the base unit.

- Ensure that the sealing ring of the mixing knife is fitted to the knife bearing.
- Ensure that the sealing ring on the mixing knife shows no signs of damage.
- Ensure that the mixing knife is correctly inserted and locked into place before filling the mixing bowl.
- If liquid leaks or spills into the housing of the base unit, unplug the appliance and contact the repair service.

Material damage from improper use.

If the butterfly whisk comes into contact with the mixing knife or other accessories when the appliance is running, it could crack or break.

- Ensure that the butterfly whisk is correctly attached to the mixing knife before setting the speed.
- Do not exceed speed 4 when the butterfly whisk is fitted.
- Do not use the spatula when the butterfly whisk is fitted.
- Do not add any ingredients that could damage or block the butterfly whisk.


2.2 CLASSIFICATION OF SAFETY WARNING MESSAGES

The safety warning messages in this manual are highlighted by safety symbols and signal words. The symbol and signal word indicate the severity of the potential hazard.

Classification of Safety Warning Messages

The safety warning messages that precede each action are shown as follows:

HAZARD



Type and source of hazard.



Explanation of type and source of hazard / consequences

- Measures to prevent hazard

MEANING OF SIGNAL WORDS

DANGER	Risk of death or serious injury if hazard is not avoided.
CAUTION	Risk of minor injury if hazard is not avoided.
NOTICE	Material damage if hazard is not avoided.

MEANING OF SAFETY SYMBOLS

	Safety warning message indicating the severity of the potential hazard
	Reference to material damage

2.3 OBLIGATIONS OF THE USER

To ensure that your Thermomix® TM6 operates correctly, please follow the guidelines below:

1. Please read the instruction manual and all accompanying documents carefully.
2. Store the manual in a safe place near your Thermomix® TM6.
3. Ensure that any damage to your Thermomix® TM6 is repaired without delay. Contact [Customer Care](#) [▶ 39] for further assistance.

3 INTENDED USE

Thermomix® TM6 has been manufactured and tested in line with the latest technological and safety standards. Use 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 Thermomix® TM6, or to other property and equipment.

Thermomix® TM6 is a kitchen appliance intended for use at home or in similar environments.

Thermomix® TM6 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 and away from the power cord.

Please ensure you warn children of the potential dangers of heat/steam development, hot condensation and hot surfaces.

Close supervision is necessary when Thermomix® TM6 is used near children.

Children must not be allowed to play with Thermomix® TM6.

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 Thermomix® TM6 and understand the resulting hazards.

This appliance may only be used for its intended purpose. No other use is permitted. The manufacturer bears no responsibility for damages resulting from improper use. If the appliance is subject to technical modifications, the warranty and liability for material defects shall be rendered invalid.

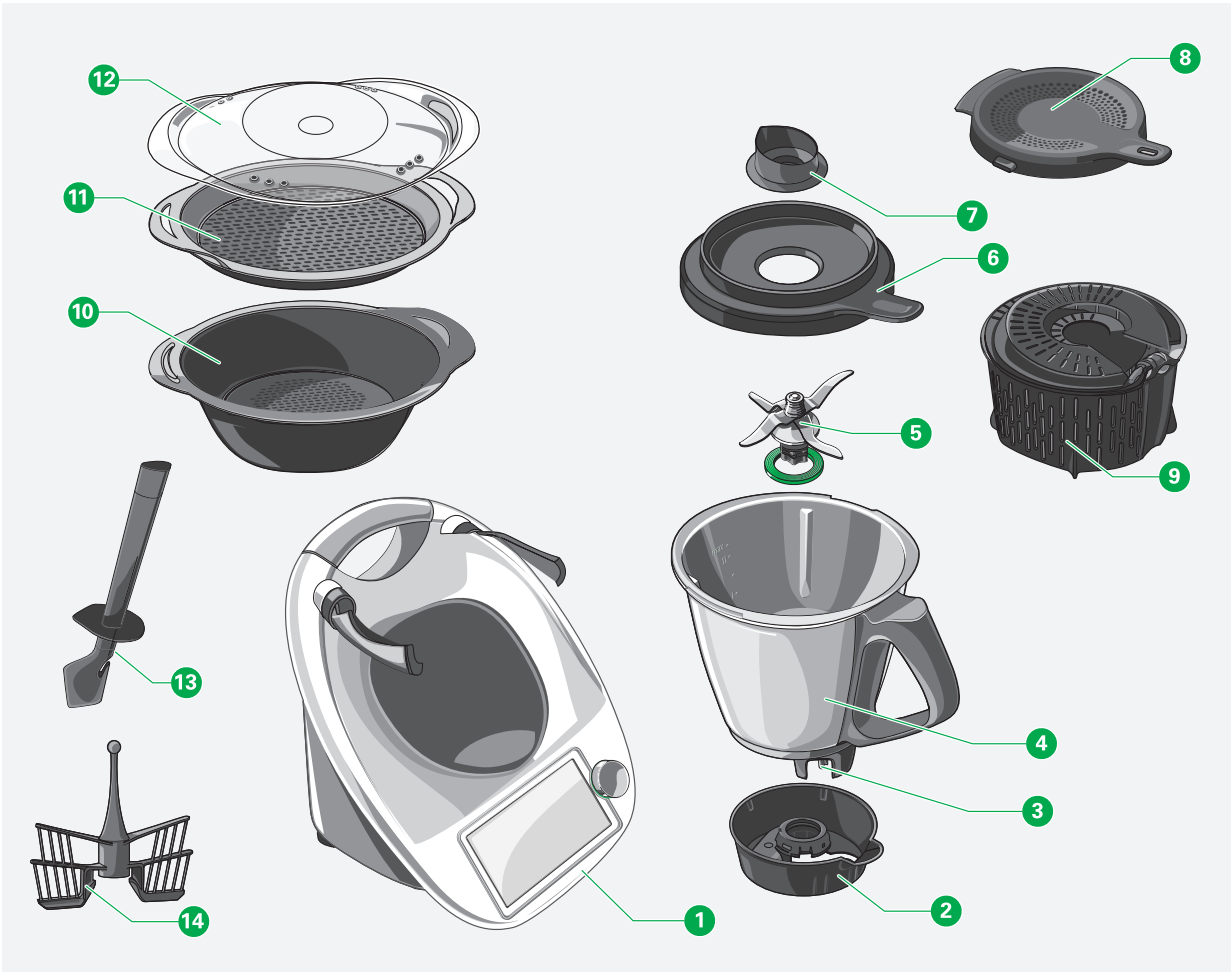
When working with Thermomix® TM6, please follow the instructions in all the accompanying documentation as well as on the display. The manufacturer accepts no liability for damages resulting from improper use.

4 INITIAL STARTUP

4.1 CHECKING CONTENTS OF DELIVERY

Please ensure that all parts are included and undamaged.

Included in the delivery are:



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, see chapter on [Familiarising Yourself with the Accessories](#) ► 17].

4.2 CHOOSING THE SETUP LOCATION

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

When deciding where to put your appliance, please pay attention to the following:

HAZARD



Fire hazard.

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

- Do not put the base unit on a stove (hob, ceramic hob, induction hob or similar) or on any other heated or heatable surface.
- Keep the appliance a sufficient distance from hot surfaces and external heat sources.
- Ensure that the power cord does not touch hot surfaces or external heat sources.

HAZARD



Risk of an electric shock from improper connection to the power supply.

An incorrectly installed power connection may cause an electric shock.

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

HAZARD



Risk of injury as a result of the appliance falling over.

The process of kneading dough or chopping food may cause Thermomix® TM6 to move. Thermomix® TM6 could fall over and injure you.

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

NOTE**Damage to the appliance as a result of an incorrect power connection.**

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

- Only operate Thermomix® TM6 with the alternating current voltage of 230 V and mains frequency of 50 Hz, as stated on the plug label (these values are only valid for Europe).

NOTE**Material damage from steam.**

If you place Thermomix® TM6 directly under furniture and fittings (shelving units, wall units or similar), they could get damaged by any steam that is released.

- Ensure that there is sufficient clearance above and around Thermomix® TM6.
- Also take into account the additional height of the Varoma®.

1. Be sure to place your 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 Thermomix® TM6 housing and connect Thermomix® TM6 to the mains power supply.
5. 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 Thermomix® TM6.
6. Do not place the base unit on the power cord. If you do, Thermomix® TM6 will not sit evenly on the surface and it will affect the accuracy of the scales.

4.3 SWITCHING ON FOR THE FIRST TIME

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

- Press the selector to start up Thermomix® TM6.

⇒ *The transportation mode is automatically deactivated.*

When you switch on your Thermomix® TM6 for the first time, it will automatically take you through the basic settings. Follow the instructions on the display.

You can change the settings later.

After initial startup, you can find more information on the settings under [Settings](#) [► 31].



4.4 CLEANING FOR THE FIRST TIME

If you are using a Thermomix® TM6 for the first time, start by familiarising yourself with the appliance.

CAUTION



Risk to health from production residues.

There may be production residue on the components of Thermomix® TM6, which is not suitable for consumption. Any production residues can pose a risk to your health.

- Before first use, thoroughly rinse all components and accessories that could come into contact with food.

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

1. Disassemble the mixing bowl, see chapter on [Disassembling the Mixing Bowl](#) [▶ 16].
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 under [Cleaning](#) [▶ 34].

4.4.1 DISASSEMBLING THE MIXING BOWL

If you want to clean the mixing knife and mixing bowl thoroughly, you must disassemble the mixing bowl.


Proceed as follows:

1. Hold the mixing bowl so that the opening points upwards.
2. Turn the mixing bowl base 30 degrees clockwise away from the handle and pull the mixing bowl base off downwards. This may be stiff to begin with. The mixing knife will remain in the mixing bowl.
3. Carefully take hold of the mixing knife above the blades and remove it, together with its sealing ring, from the mixing bowl.



5 FAMILIARISING YOURSELF WITH THE ACCESSORIES

HAZARD




Risk of injury from using incorrect accessories.

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

- Use only the recommended original Vorwerk Thermomix® accessories.
- Never use Thermomix® TM6 in combination with parts or equipment for older generations of Thermomix®.
- Do not modify your Thermomix® TM6 or any of the accessories.
- Never use your Thermomix® TM6 with damaged accessories.

HAZARD

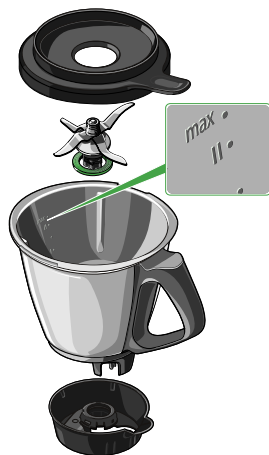


Risk to health from damaged accessories.

All of the accessories for Thermomix® TM6 are specifically designed for use with Thermomix® TM6 and could get damaged if not used properly.

- Do not use the accessories for other purposes, particularly at high temperatures.
- Do not use the spatula in hot pots and pans.
- Should an accessory get damaged, stop using it and replace it immediately.

5.1 MIXING BOWL



Food is processed and heated in the stainless steel mixing bowl.

The mixing bowl consists of a stainless steel container, a lid, a base and a mixing knife.

FILL LEVEL MARKINGS

The stainless steel container has fill level markings in 0.5 litre increments.

The maximum fill quantity is 2.2 litres (“max” mark).

Marking	Fill quantity
max.	2.2 litres
II	2 litres
I	1 litre

HAZARD**Risk of scalding as a result of contents escaping.****Hot liquid or hot food may splash and scald you.**

- Do not fill the mixing bowl past the max. fill line (2.2 litres).
- Ensure that the opening in the mixing bowl lid remains free of food.
- Only use the accompanying original Thermomix® accessories (measuring cup, simmering basket, splash guard and Varoma® dish) to prevent fat or liquid from splashing.
- Take extra care when adding liquids to the mixing bowl.
- Remove the mixing bowl carefully from the base unit to help prevent contents from spilling or splashing.

5.1.1 MIXING BOWL LID

The mixing bowl lid is used to close the mixing bowl.

For safety reasons, Thermomix® TM6 will not operate unless the lid has been positioned and locked correctly. The locking mechanism consists of two locking arms securing the lid and a sensor located on the upper housing between the locking arms.

HAZARD**Risk of scalding as a result of improper use of the mixing bowl lid.****If the mixing bowl lid is not correctly positioned on the mixing bowl, hot contents can escape and scald you.**

- 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 released it.
- Inspect the sealing ring regularly for possible damage. In case of damage or leakage, replace the lid immediately.
- Only use Thermomix® TM6 with a clean mixing bowl lid. The rim of the mixing bowl and the sealing ring must always be kept free of food residues to ensure that the lid is properly sealed.

CAUTION



Risk of injury from pinching your fingers.

You can catch your fingers in the locking arms on the base unit or under the mixing bowl lid.

- Avoid contact with moving parts.
- Keep hair and clothing away from moving parts.
- Do **not** touch the locking arms or the mixing bowl lid while the locking mechanism is opening or closing.

5.1.2 MIXING BOWL BASE

The mixing bowl base is used to lock the mixing knife in the mixing bowl. The mixing bowl also serves as a stand. With the base attached, the mixing bowl can be placed securely on the work surface.

5.1.3 MIXING KNIFE

The mixing knife is an essential and versatile accessory for your Thermomix® TM6.

Using the mixing knife, you can stir on a low speed, mix and chop on a moderate speed or mix and blend on a high speed.

The mixing knife must always be correctly inserted and locked into place in the mixing bowl base (see [How to Insert the Mixing Knife](#) [► 20]). You cannot use your Thermomix® TM6 without the mixing knife correctly installed.

CAUTION



Risk of injury.

The blades on the mixing knife are sharp and can injure you.

- Handle the mixing knife with care.
- Never take hold of the mixing knife by the blades.
- Use care when removing the mixing knife to prevent it from falling out.
- Do not reach into the mixing bowl.
- Keep parts of the body and hair away from the mixing knife.

5.1.3.1 HOW TO REMOVE THE MIXING KNIFE

If you want to clean the mixing knife and mixing bowl thoroughly, you must remove the mixing knife.

CAUTION**Risk of burns from hot surfaces.**

When preparing hot food, the mixing bowl and the accessories that are used will also get hot. You could burn yourself on hot surfaces even after the heating process has finished.

- Handle the mixing bowl, mixing knife and accessories with care, particularly during and after the preparation of hot food.
- Only use the designated handles and grips when touching all components.
- Allow the mixing bowl and the mixing knife to cool sufficiently before dismantling the mixing bowl and removing the mixing knife.

Proceed as follows:

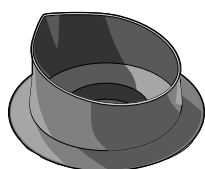


1. Hold the mixing bowl so that the opening points upwards.
2. Turn the mixing bowl base 30 degrees clockwise away from the handle and pull the mixing bowl base off downwards. This may be stiff to begin with. The mixing knife will remain in the mixing bowl.
3. Carefully take hold of the mixing knife above the blades and remove it, together with its sealing ring, from the mixing bowl.

**5.1.3.2 HOW TO INSERT THE MIXING KNIFE****NOTE****Material damage as a result of the incorrect assembly of the mixing knife.**

If the mixing knife is not correctly inserted and locked into place or the sealing ring is damaged, moisture can get inside the appliance and damage the base unit.

- Ensure that the sealing ring of the mixing knife is fitted to the knife bearing.
- Ensure that the sealing ring on the mixing knife shows no signs of damage.
- Ensure that the mixing knife is correctly inserted and locked into place before filling the mixing bowl.
- If liquid leaks or spills into the housing of the base unit, unplug the appliance and contact the repair service.



1. Ensure that the sealing ring of the mixing knife is correctly positioned under the knife bearing.
2. Hold the mixing bowl so that the opening points upwards.
3. Carefully take hold of the mixing knife above the blades and insert it, together with the sealing ring, into the hole in the bottom of the mixing bowl until the sealing ring is touching the base of the bowl.
4. Attach the mixing bowl base to the bottom of the mixing bowl.
5. Turn the mixing bowl base 30 degrees counter-clockwise towards the handle to lock the mixing knife firmly in place.
6. Check that the mixing bowl base is firmly in place. The mixing bowl will only go into the base unit if it has been correctly assembled.

5.2 MEASURING CUP

The measuring cup is used to close the opening in the mixing bowl lid. This prevents the food in the bowl from escaping as well as preventing heat loss.

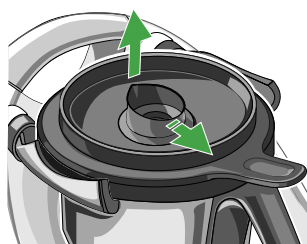
You can also use the measuring cup to measure liquids. It has a 50 ml and a 100 ml marking.

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

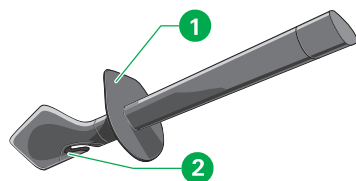
To add larger quantities of liquid or ingredients to the mixing bowl, lift the measuring cup from the hole in the lid.

Proceed as follows:

1. Gently pull the measuring cup towards you.
2. Tilt the measuring cup upwards and lift it out.



5.3 SPATULA



You can use the spatula to press down food in the mixing bowl or to empty the mixing bowl.

The spatula is also the only accessory you may use to mix or stir ingredients in the mixing bowl. From above, place it into the bowl through the hole in the mixing bowl lid. The safety disk (1) ensures that the spatula is not caught by the mixing knife. This means that you can use the spatula during cooking, stirring and chopping.

The spatula also has a hook (2) that is used to remove the hot simmering basket from the mixing bowl, see [Simmering Basket](#) [▶ 23].

HAZARD

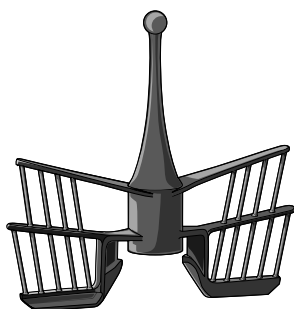


Risk of injury from improper use.

If you use other utensils apart from the spatula supplied to stir food in the mixing bowl, they could get caught in the mixing knife and cause injury.

- Only use the spatula supplied for stirring.
- Place only the flat end of the spatula in the mixing bowl.

5.4 BUTTERFLY WHISK (STIRRING ATTACHMENT)



The butterfly whisk is used for whipping cream and whisking egg whites. The butterfly whisk can also help you achieve better results when making other dishes such as puddings and sauces. It ensures that all ingredients are evenly mixed on a low mixing speed, which helps to prevent food from burning or sticking to the bottom of the mixing bowl.

NOTE



Material damage from improper use.

If the butterfly whisk comes into contact with the mixing knife or other accessories when the appliance is running, it could crack or break.

- Ensure that the butterfly whisk is correctly attached to the mixing knife before setting the speed.
- Do not exceed speed 4 when the butterfly whisk is fitted.
- Do not use the spatula when the butterfly whisk is fitted.
- Do not add any ingredients that could damage or block the butterfly whisk.

HOW TO INSERT THE BUTTERFLY WHISK

1. Place the butterfly whisk onto the mixing knife and slightly turn it against the intended rotation of the mixing knife.
2. Make sure that the butterfly whisk is hooked into place and does not come off if pulled upwards.

HOW TO REMOVE THE BUTTERFLY WHISK

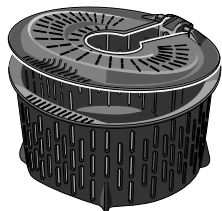
- Hold the ball-shaped end of the butterfly whisk and pull it out by gently rotating in both directions.

5.5 SIMMERING BASKET

The simmering basket is used for preparing more delicate dishes. It can also be used for filtering fruit or vegetable juices or as a sieve.

When reducing liquids (e.g. sauces), the simmering basket can also be placed on the mixing bowl lid and used as a splash guard instead of the measuring cup.

The simmering basket has a lid, which makes it even safer to use and prevents it from being overfilled. It is permanently attached to the basket and should not be removed at any time.



HOW TO INSERT THE SIMMERING BASKET

- Put the simmering basket into the mixing bowl. The hook for the spatula should point towards the handle on the mixing bowl.

HOW TO REMOVE THE SIMMERING BASKET

HAZARD



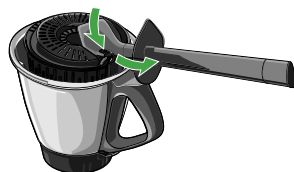
Risk of scalding from hot contents.

You could scald yourself on hot food in the simmering basket.

- Use care when removing the simmering basket.
- Ensure that the spatula is hooked securely onto the simmering basket before taking the simmering basket out.
- Once you have put the simmering basket down, remove the spatula to prevent the simmering basket from tipping over.

Use the spatula to remove the simmering basket. Proceed as follows:

1. Place the hook of the spatula into the notch of the simmering basket. Ensure that the hook is securely attached to the simmering basket.
2. Remove the simmering basket from the mixing bowl using the handle of the spatula. You can then transfer the simmering basket to the sink to allow any water to drain away.
3. Once you have put the simmering basket down, remove the spatula to prevent the simmering basket from tipping over. The spatula is removed by releasing the hook from the notch.

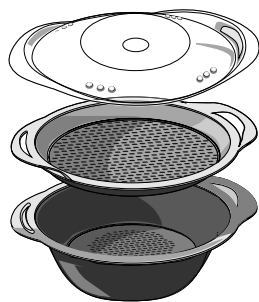


5.6 VAROMA®

The Varoma® is used for steaming food. The Varoma® consists of three parts: the Varoma® dish (bottom), the Varoma® tray (middle) and the Varoma® lid (top). This makes it possible to prepare several different components of a dish at the same time.

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

For instructions on using the Varoma®, see [Steaming](#) [▶ 28].



HAZARD



Risk of scalding from hot steam.

Steam is generated during cooking, particularly when using the Varoma®, which can scald you.

- 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 the face and body to avoid escaping steam.

CAUTION



Risk of burns from hot surfaces.

When preparing hot food, the mixing bowl and the accessories that are used will also get hot. You could burn yourself on hot surfaces even after the heating process has finished.

- Handle the mixing bowl, mixing knife and accessories with care, particularly during and after the preparation of hot food.
- Only use the designated handles and grips when touching all components.
- Allow the mixing bowl and the mixing knife to cool sufficiently before dismantling the mixing bowl and removing the mixing knife.

NOTE

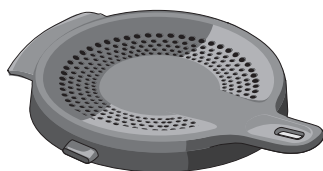


Risk of damage from improper use of the Varoma®.

Thermomix® TM6 can get damaged if there is too little water in the mixing bowl.

- Make sure that there is enough water in the mixing bowl. Approx. 250 ml of water will evaporate in 15 minutes in Thermomix® TM6.
- Top up the water if necessary, especially if you have subsequently increased the steaming time.

5.7 SPLASH GUARD



The splash guard is used to cover the mixing bowl when you are using very high temperatures in combination with oil, and steam needs to escape. Whenever the splash guard is required, you will see instructions on the display of your Thermomix® TM6 telling you to cover the mixing bowl lid with the splash guard.

HAZARD



Risk of burns from hot fat.

The High Temperature Mode heats fat. Water and oil mixtures may spit. You could burn yourself on the hot fat.

- Never pour fat that has already been heated into the mixing bowl.
- Never heat oil at High Temperature without other ingredients. If there is a delay in adding the ingredients, the hot fat will spit excessively.
- Make sure that all Thermomix® TM6 accessories used are dry.
- Follow the instructions on the display.
- Always place the splash guard correctly onto the mixing bowl lid as soon as your Thermomix® TM6 instructs you to do so.
- Ensure that the locking arms cover the splash guard.

6 OPERATION

6.1 SWITCHING ON AND OFF



SWITCHING ON THERMOMIX® TM6

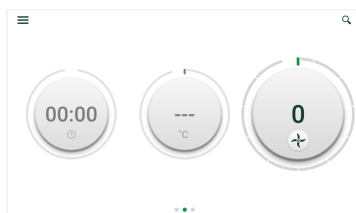
- Press the selector.
- ⇒ *Thermomix® TM6 switches on and the default start page appears.*

SWITCHING OFF THERMOMIX® TM6

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

Note: To save energy, Thermomix® TM6 switches off automatically after 15 minutes when not in use. A message appears for the last 30 seconds, giving you the opportunity to cancel the automatic shutdown.

6.2 START SCREEN



The start screen shows the time, temperature and speed dials that you need for manual cooking.

Tap the respective dial and turn the selector to accept or change the settings. Alternatively, briefly press the selector to jump back and forth between the different dials.

Using the search function (top right), you can access Guided Cooking recipes. The menu symbol (top left) takes you to the [Main Menu](#) [► 30].

6.2.1 SETTING THE TIME

1. Tap the time dial.
2. Use the selector to set the time required.

NOTE ABOUT SETTING THE TIME

The time can be adjusted at any time during preparation.

1. Tap the time dial and turn the selector to increase or decrease the time.
2. If you press the selector to stop the mixing knife before the set time has elapsed – for example, to add an ingredient – the timer will pause. Once you set the speed to restart Thermomix® TM6, the countdown will resume.
3. If you want to stop a process altogether before the set time has elapsed, tap the time dial and turn the selector until the time is set to 00:00, or press the selector.

If no time has been set when operating the appliance without the heating function, it will automatically run for the maximum time once the speed has been set. After this time, a buzzer will sound.





6.2.2 **SETTING THE TEMPERATURE**

1. Tap the temperature dial.
2. Use the selector to set the desired temperature.

NOTE ABOUT SETTING THE TEMPERATURE

Always ensure that the value for the 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 has been set.

NOTE ABOUT HEATING AND COOKING

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


6.2.3 **SETTING THE SPEED**

Tap the speed dial and turn the selector to start Thermomix® TM6.

Important: Before setting the speed, you must ensure that

1. the mixing bowl lid is securely fitted on the mixing bowl
2. and that the opening in the mixing bowl lid is properly sealed (e.g. using the measuring cup or another suitable Thermomix® TM6 accessory).

HAZARD



Risk of scalding from hot contents escaping.
If you use too high a speed in combination with high temperatures, there is a risk of hot food escaping and scalding you.

- Do not use the Turbo Mode for hot food or liquid over 60°C.
- When blending hot food, increase the speed gradually.



1. Tap the speed dial.
2. Use the selector to set the desired speed.

The following speed settings are available:

Designation (Speed/mode):	Function:	Revolutions/ min.:
Gentle stir (0.5)	On this setting, the food is stirred slowly in the same way as if you periodically stirred food in a saucepan. If this setting is selected, the food is not chopped and large chunks remain.	40
Stirring (1–3)	Use the lower speeds 1 - 3 for gentle stirring. This lower speed range is ideally suited for delicious stews.	100–500
Mixing/blending (4–10)	Use the speed range 4 - 10 for coarse, fine and very fine chopping, mixing and blending.	1100–10200

Turbo Mode	Use the Turbo Mode to operate at maximum speed. 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 Mode 3 to 4 times for 0.5 seconds. The outcome will be evenly chopped food. You can use the Turbo Mode at any speed.	10700
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Note: Your Thermomix® TM6 deactivates the heating at speeds higher than speed 6.

ACTIVATING REVERSE KNIFE MOVEMENT

- To activate **reverse knife movement** [▶ 28], briefly tap the reverse symbol on the speed dial.

6.2.3.1 FORWARD/REVERSE KNIFE MOVEMENT

You can reverse the direction of the mixing knife at any speed. Reverse operation on a low speed is intended for gently stirring delicate food which is not to be chopped.

1. Tap the reverse symbol on the speed dial to switch the rotating direction of the mixing knife from forward (clockwise) to reverse (counter-clockwise).
⇒ *Counter-clockwise operation is indicated by the respective symbol on the display.*
2. To stop reverse operation, either tap the reverse symbol again or wait until the set time has expired and the rotation automatically returns to forward knife movement.



6.3 STEAMING

HAZARD



Risk of scalding from hot steam.

Steam is generated during cooking, particularly when using the Varoma®, which can scald you.

- 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 the face and body to avoid escaping steam.

NOTE

**Risk of damage from improper use of the Varoma®.**

Thermomix® TM6 can get damaged if there is too little water in the mixing bowl.

- Make sure that there is enough water in the mixing bowl. Approx. 250 ml of water will evaporate in 15 minutes in Thermomix® TM6.
- Top up the water if necessary, especially if you have subsequently increased the steaming time.

- Select the required steaming time and Varoma temperature using the dials.
- ⇒ *Once you have turned the selector to a low speed setting, the steaming process begins and the timer starts.*

Note about Speed Settings: Only use low speeds (up to speed 6) with Varoma® temperature. Thermomix® TM6 deactivates heating at speeds higher than speed 6.

Note about Steaming: Water or water-based liquid in the mixing bowl is brought to the boil, producing 250 ml of steam per 15 minutes for steam cooking or sauce reductions. The steam rises through the hole in the mixing bowl lid of Thermomix® TM6 into the Varoma®. The food is cooked gently in the hot steam.

STEAMING WITH THE VAROMA®

The Varoma® is an accessory designed for Thermomix® TM6 and is only to be used with Thermomix® TM6. Before you can start steaming with the Varoma®, you will need to set up your Thermomix® TM6 correctly.

1. Place the mixing bowl correctly into Thermomix® TM6.
2. Pour at least 0.5 litres (500 g) of water into the mixing bowl for up to 30 minutes' steaming.
For a flavoursome variation, you can use a vegetable stock or water-wine mix instead of water.
3. If you steam with the simmering basket, insert the simmering basket (see [Simmering Basket](#) [▶ 23]) and fill it with ingredients, e.g. potatoes or rice.
4. Close the mixing bowl with the mixing bowl lid.
5. Place the Varoma® lid upside down on your work surface and position the Varoma® dish on top – it fits perfectly into the groove.
6. Now loosely fill the Varoma® dish with food.
7. Make sure that some slots remain unobstructed so that the steam can spread evenly.

As you fill the Varoma®, make sure that you put the food requiring a longer cooking time at the bottom (in the Varoma® dish) and food requiring a shorter cooking time at the top (in the Varoma® tray).

6.4 WEIGHING THE INGREDIENTS

Tip: When weighing, do not touch Thermomix® TM6, do not lean anything against Thermomix® TM6 and make sure that there is nothing underneath Thermomix® TM6. Also, make sure the power cord is without tension. Otherwise you will not get accurate weighing results.



1. Place the mixing bowl in the base unit and touch the scales icon on the Modes and Tools screen.
2. Weigh the first ingredient (3.0 kg max.).
3. If you wish to add more ingredients, tap the tare button and add the next ingredient to the mixing bowl.

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

6.5 MAIN MENU

- Tap the menu symbol in the top left-hand corner of the start screen.
⇒ *This takes you to the main menu on your Thermomix® TM6 where you can access your recipes, for example.*

You can navigate and scroll directly on the touch screen.

NOTE ABOUT SCROLLING

Do **not** turn the selector to scroll through the menu. This activates Thermomix® TM6.

6.6 MY RECIPES

Selecting My Recipes is the quickest way to access the recipes that you have bookmarked.

6.7 MY WEEK

My Week is an easy and convenient way to plan Thermomix® meals for the whole week. You can create your weekly plan using your Cookidoo® account.

6.8 RECENTLY COOKED

You can access your most recent recipes under Recently Cooked.

6.9 HELP

- Tap Help in the main menu on Thermomix® TM6.

You will have access to the following submenus:

- > Safety Instructions (displays general safety instructions)
- > Contact (displays contact details for Vorwerk Customer Care)
- > Instruction Manual (displays digital instruction manual)

Displaying Different Customer Care Contact Details

If you would like the Customer Care contact details for a different country to be displayed, proceed as follows:

1. Press Contact > Global Contact List.
⇒ *You will be shown a list of countries.*
2. Select the country for which you would like the contact details displayed.

6.10 MODES AND TOOLS

You can access the Modes and Tools screen by swiping from right to left on the default start screen. Here you will find many useful features for cooking with your Thermomix® TM6.

Information about the settings options can be found under the info icon.

7 SETTINGS

You will find the following menu options under Main Menu > Settings:

- Language [▶ 31]
- Country [▶ 31]
- WiFi [▶ 31]
- Cookidoo® Account [▶ 32]
- Sound [▶ 32]
- Display [▶ 32]
- Transportation Mode [▶ 32]
- System of Measurement [▶ 33]
- Privacy [▶ 33]
- Version and Update [▶ 33]
- Factory Reset [▶ 33]

7.1 SETTING THE LANGUAGE

1. Select Main Menu > Settings > Language.
2. Scroll through the list of languages.
3. Select your preferred language.
4. Confirm your selection by pressing Change on the next screen.

Note: The selected language will apply to menu texts and the instruction manual.

7.2 SETTING THE COUNTRY

1. Select Settings > Country.
 2. Scroll through the list of countries.
 3. Select your preferred country on the Thermomix® TM6 display.
 4. Confirm your selection by pressing Change on the next screen.
- ⇒ *Your selected language will now appear on the next screen in green with a tick.*

7.3 WIFI

7.3.1 SETTING UP THE WIFI NETWORK

1. Select Main Menu > Settings > WiFi.
2. Activate WiFi by pressing the slide control on the right-hand side.
⇒ *The slide control is now green and moves from left to right. All available WiFi networks and their status (open or secured) will be displayed.*
3. On the Thermomix® TM6 display, select the WiFi network to which you want to connect your Thermomix® TM6.
4. Enter the password for your selected WiFi network and press Connect.
⇒ *In the list of WiFi networks, the status of the selected WiFi network changes to Connect. If Thermomix® TM6 has successfully connected to the WiFi network, the status of the WiFi network changes to Connected and a green tick appears next to the connected network.*

7.3.2 REMOVING A WIFI NETWORK

If you have already connected your Thermomix® TM6 to a WiFi network and want to delete it, proceed as follows:

1. Select **Main Menu > Settings > WiFi**.
⇒ *If WiFi is already activated, a list of all available WiFi networks will appear, including the network to which your Thermomix® TM6 is connected. The connected network is denoted by a green tick.*
2. Select the WiFi network to which your Thermomix® TM6 is connected.
⇒ *The next screen will show all the details about this network.*
3. Press **Remove Network**.
⇒ *This will remove the connection between your Thermomix® TM6 and the WiFi network.*
All available WiFi networks and their status (open or secured) will be displayed. The network that you have removed will not be included in the list.

7.3.3 CONNECTING VIA WPS

1. Select **Settings > WiFi**.
2. Activate WiFi by pressing the slide control on the right-hand side.
⇒ *The slide control is now green and moves from left to right. All available WiFi networks and their status (open or secured) will be displayed.*
3. Scroll to the bottom and select **Connect via WPS**.
⇒ *The next screen contains information instructing you to press the WPS button on your router.*
4. Press the WPS button on your router.
⇒ *The network to which your Thermomix® TM6 is connected by WPS will appear in the list of WiFi networks with the status **Connected**.*

7.4 COOKIDOO® ACCOUNT

Under **Cookidoo® Account**, you can log in with your Cookidoo® profile and view information about your account.

Further information can be found in the Help section on the Cookidoo® portal.

7.5 SOUND

You can set the volume, duration and melody of the sound that is made at the end of the cooking process.

You can also set the volume of the **Next** button on the display.

7.6 DISPLAY

You can set the brightness of the display here.

7.7 SETTING TRANSPORTATION MODE

The transportation mode allows you to secure the mixing bowl and lid with the locking arms if you need to move your appliance.

1. Make sure that the mixing bowl, including lid, is correctly inserted in the base unit.
2. Select **Main Menu > Transportation Mode** and activate it using the slide control.

⇒ *The locking mechanism is activated. You can now switch off your Thermomix® TM6 and transport it safely.*

7.8 SYSTEM OF MEASUREMENT

Under `System of Measurement`, you can choose between metric (grams, Celsius) and imperial (ounces, Fahrenheit) units of measurement.

Note: If you start a recipe that uses a different unit system to the one set, your Thermomix® TM6 will automatically switch to the unit system of the chosen recipe. It will switch back again when the recipe is finished.

7.9 PRIVACY

You can find our current privacy policy under `Privacy`.

7.10 VERSION AND UPDATE

Information about the version of your appliance and its software is available under `Version and Update`.

You can also search for updates.

INSTALLING UPDATES

If an update is available, you can select `Install Update`.

Thermomix® TM6 may switch itself off and on again several times during the update. Do not disconnect Thermomix® TM6 from the power supply while the update is being downloaded and installed.

7.11 FACTORY RESET

Use the `Factory Reset` option to reset your Thermomix® TM6 to the factory settings.

Note: Please note that your personal settings will be lost.

8 CLEANING AND MAINTENANCE

NOTE



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 fully before inserting it into the base unit.

8.1 CLEANING

Note: All components (except for the base unit) 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 of the plastic parts may become slightly discoloured but this does not affect your health or how the parts function.

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

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

8.1.1 PRE CLEAN

You can use the **Pre Clean** mode if you want to give the mixing bowl a quick clean between two steps in a recipe or if you are preparing a number of dishes and the mixing bowl only requires a quick clean between each one. This is found on the **Modes and Tools** screen. For more information on using this feature, tap the info icon (top right). Follow the instructions on the display.



8.1.2 THOROUGH CLEANING

CAUTION



Risk of injury.

The blades on the mixing knife are sharp and can injure you.

- Handle the mixing knife with care.
- Never take hold of the mixing knife by the blades.
- Use care when removing the mixing knife to prevent it from falling out.
- Do not reach into the mixing bowl.
- Keep parts of the body and hair away from the mixing knife.

NOTE**Damage to the appliance as a result of incorrect cleaning.**

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.

- Always clean the components directly after use.
- Do not leave the mixing knife in water for a long time as this may damage the gasket system of the knife bearing.

If you want to clean the mixing knife and mixing bowl thoroughly, you must disassemble the mixing bowl.

1. Remove the mixing bowl from the base unit.
2. Dismantle the mixing bowl (see chapter on [How to Remove the Mixing Knife \[► 19\]](#)).
3. Clean the inside and outside of each part, either by hand or in the dishwasher.
4. Wipe the contact pins on the bottom of the mixing bowl if necessary. Always ensure that the contact pins are clean and dry before putting the mixing bowl back in the base unit.
5. Use only soft dishcloths to clean plastic surfaces such as the Varoma®.
6. Do not use sharp objects or metal scouring pads.
7. To remove particularly stubborn residues in the mixing bowl, use a special cleaning agent for stainless steel.
8. Put the mixing knife and its sealing ring back in the mixing bowl (see chapter on [How to Insert the Mixing Knife \[► 20\]](#)).

8.2 CLEANING THE BASE UNIT

HAZARD**Risk of electric shock if water enters appliance.**

If water gets into the electrical components, you could get an electric shock.

- Do not immerse the base unit in water or other liquids.
- Do not hold the base unit under running water.
- Do not pour water over the base unit.
- Disconnect the appliance from the mains power supply before cleaning the base unit.
- Clean the base unit with a dry or damp cloth only.
- No water or dirt should enter the base unit.
- Do not use Thermomix® TM6 outdoors.
- If water has managed to get into the appliance, contact your Vorwerk repair service.

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

8.3.1 **REPLACING THE MIXING KNIFE**

The mixing knife will wear out over time if 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 daily, mill flour, etc.	½ year
Moderate	I crush ice weekly, mill flour, etc.	2 years
Low	I hardly ever crush ice or mill flour.	4 years

You can order a new mixing knife from your Thermomix® Advisor or from Vorwerk [Customer Care](#) [▶ 39].

9 TROUBLESHOOTING

HAZARD



Risk of an electric shock if the base unit or power cord are damaged.

If the base unit or power cord are damaged, you could get an electric shock.

- Regularly inspect the base unit, power cord and accessories for possible damage.
- Ensure that the power cord does not touch hot surfaces or external heat sources.
- Never use your Thermomix® TM6 if the power cord is damaged.
- Do not use the base unit if it is dropped or damaged in any way.
- In the event of damage to the base unit or the power cord, return your Thermomix® TM6 to the Vorwerk repair service 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, its repair service or a similarly qualified person 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 and do not insert any objects into these openings.

Error:

Possible cause and rectification:

Liquid has seeped into the area below the mixing bowl.

- Unplug the appliance immediately.
- Use a towel to dry excess liquid from underneath the mixing bowl.
- To prevent liquid from getting into delicate components inside the base unit, do not move it or turn it over.
- Do not attempt to disassemble the appliance. It does not contain any parts that you can service yourself.
- If you cannot be certain that no liquid has entered the base unit, do not switch on your Thermomix® TM6. Instead, contact [Customer Care](#) [► 39].

Thermomix® TM6 cannot be switched on.

- The base unit may not be connected correctly.
- Check if the power cord has been properly plugged in.

The mixing bowl will not go into Thermomix® TM6 base unit.

- The mixing bowl may not be correctly assembled.
- Check whether the mixing bowl base is locked into place correctly.

Thermomix® TM6 does not heat.

- The heating time may not have been set correctly.
- Check whether you set a time using the time dial.
- The temperature may not have been selected.
- Check if you set the temperature.

Thermomix® TM6 stops during operation.	<p>The motor has turned off.</p> <ul style="list-style-type: none"> – Remove the mixing bowl from the base unit. – Reduce the quantity contained in the bowl and/or add some liquid. – Wait for approx. 5 minutes (cooling down time). – Place the mixing bowl back into position. – Check that the air intakes at the back of the base unit are unobstructed. – Turn the dial to re-start the appliance. <p>If the error message is still displayed after the cooling time, please contact Customer Care [▶ 39].</p>
Thermomix® TM6 does not weigh correctly.	<p>Thermomix® TM6 may not have been positioned correctly.</p> <ul style="list-style-type: none"> – Make sure that nothing is leaning against the base unit. – Make sure that there is no tension on the power cord. – Make sure that Thermomix® TM6 is placed on a clean, level, non-slip surface. – Do not touch Thermomix® TM6 during the entire weighing process.
Thermomix® TM6 stops working during basic cooking functions.	<p>The wrong ingredients may have been put into the mixing bowl.</p> <ul style="list-style-type: none"> – 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.
Thermomix® TM6 will not connect to WiFi.	<p>There may not be a network available.</p> <ul style="list-style-type: none"> – Check your WiFi. <p>The WiFi function may be deactivated.</p> <ul style="list-style-type: none"> – Set up a network, see chapter on Setting up the WiFi Network [▶ 31]. <p>If it is not possible to set up a network, contact Customer Care [▶ 39].</p>

10 CUSTOMER CARE

VORWERK THERMOMIX® CUSTOMER CARE

Monday to Friday 8:00 to 17:30

Telephone: + 44 330 660 0834

Email: info@vorwerk.co.uk

www.thermomix.vorwerk.co.uk

VORWERK THERMOMIX® SERVICE CENTRE

Monday to Friday 8:00 to 17:00

Telephone: + 44 330 660 0834

Email: support@vorwerk.co.uk

VORWERK THERMOMIX® UK

Ashurst Manor, Church Lane, Ascot, Berkshire, SL5 7DD

MANUFACTURER

Vorwerk Elektrowerke GmbH & Co. KG

Blombacher Bach 3

42270 Wuppertal

Germany

www.vorwerk-elektrowerke.de

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

This instruction manual is available in other languages at <http://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. 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

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. No. DE 86265910

13 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 40 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.
Heating system	1,000 W power consumption. Protected against overheating.
Integrated scales	Measuring range from 1 to 3000 g Measuring range from -1 to -3000 g
Housing	High-quality plastic material.
Mixing bowl	Stainless steel, with integrated heating system and temperature sensor. Maximum capacity 2.2 litres.
Connected load	Only for 220-240 V 50/60 Hz (TM6-1). Maximum power consumption 1500 W. Pull-out power cord, 1 m long.
Standby power consumption	0 W
Information on connectivity	2.4 GHz: IEEE Standard 802.11b/g/n™ 5 GHz: IEEE Standard 802.11n/a/ac™ Bluetooth® Specifications Version 4.2 Bluetooth® Low Energy Specifications Version 4.2
Declaration of Conformity	Hereby, Vorwerk declares that the radio equipment type Thermomix® TM6 is in compliance with the Directive 2014/53/EU. The full text of the EU declaration of conformity is available online at the following address: www.vorwerk.com
Dimensions of base unit	34.10 cm x 32.60 cm x 32.60 cm (height x width x depth)
Dimensions of Varoma®	13.10 cm x 38.30 cm x 27.50 cm (height x width x depth)
Weight of base unit	7.95 kg
Weight of Varoma®	0.80 kg

VORWERK UK

Ashurst Manor, Church Lane, Ascot, Berkshire, SL5 7DD