



**Design. Technology.
Innovation.**

Thermomix®
Product Manual

thermomix
VORWERK



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Dear **Thermomix® Consultant**,

We, the Vorwerk family, are delighted to start a new chapter with you today!

As part of our beloved Thermomix® community, you belong to a legacy. For more than 50 years, Thermomix® has continued to develop and grow. From being “just” one of the best multifunctional kitchen appliances to its evolution into a whole cooking system composed of the latest Thermomix® model, Cookidoo®, features, services and accessories. Thanks to you, we are improving the daily cooking experience of millions of households and continue to turn critics into fans.

The name behind Thermomix® is Vorwerk – a company with an ongoing heritage spanning 140 years of family history. With our roots in Wuppertal, Germany, our global success story is steeped in tradition and a strong belief in the power of human interaction. This is why we are committed to direct sales. What's our secret? We put passion into everything we do: our products, our technology and, naturally, our interactions with our employees, advisors and communities. We believe that passion is the strongest source of progress. As a Thermomix® Consultant, you are spreading the passion for our products day in, day out to ensure our success.

With the new Thermomix® TM7, you are holding the culmination of more than five decades of culinary and engineering expertise in your hands. A new sleek black design, silent motor, 10-inch multi-touch display and groundbreaking locking mechanism that enables modes like Open Cooking for the first time: the TM7 is the answer to the complex, ever-changing demands of people all over the world. You and your customers will be able to share their love like never before.

As a Consultant, you are very valuable to us, and we support you at every stage of your career journey. You can rely on us to provide in-depth training, a team to cheer you on, great promotions – and this product manual. Designed to help you find answers, gain inspiration and master sales arguments quickly and easily, everything you need to know about Thermomix® TM7, its features and accessories is right here.

Now it's up to you to share your Thermomix® love with your customers! Cooking adventures, intimate gatherings, hosting banquets: whatever their culinary love language, Thermomix® speaks it. You showcase the possibilities that Thermomix® offers during entertaining live events – while being upbeat, connecting and having a great time. Adding your personal flavour to every demo is guaranteed to leave your guests amazed.

Become successful. Like never before!

Design. Technology. Innovation.

Thermomix® TM7

Think back for a second: what made you fall in love with Thermomix®? Perhaps it was the same moment you thought about becoming a Consultant – because you knew you wanted to share your love for Thermomix®.

Most of our customers and Consultants wouldn't point to just one feature or benefit that made them Thermomix® converts. It was mostly a combination of several "aha" moments that made their hearts beat faster.

Thermomix® like never before.



Enjoy the **Culinary World** of Thermomix®: with the New Thermomix® TM7, Cookidoo® and our Accessories

When purchasing the latest Thermomix® model, you are officially diving into the culinary world of Thermomix®. Press the start button on Thermomix® TM7 and get immersed into Cookidoo®, 100,000 Guided Cooking recipes with Success Guarantee are available for you. Choose any recipe you like that suits your preference and taste, and then start cooking. Thanks to the TM7's cutting-edge hardware and software features, combined with Cookidoo® and its app you will achieve the perfect results.

Can you imagine life without your smartphone? Surely not. Thermomix® is to your kitchen what your smartphone is in your day-to-day life: simply indispensable. No matter how well you cook, what your dietary restrictions are, if you are single or have a family, if you aspire to produce gourmet dishes or want quick, healthy lunch ideas, or if you simply want to organise your grocery shopping – Thermomix® is here to inspire and guide you to achieve the perfect culinary results you want.

Ready to discover the seventh generation of Thermomix® with us?
Thermomix® like never before.



Benefits

When you start your demo, you will ask your customers what they long for. With Thermomix®, we help them to experience a variety of different ways they can benefit from the culinary world.

Save time

In joining the culinary world of Thermomix®, you and your customers will save time cooking, so you can spend more time doing the things you love. Through step-by-step Guided Cooking, automated modes, direct access to scales, Ingredient presets and beloved accessories like Thermomix® Blade Cover & Peeler, Cutter+, and Sensor, you can make maximum use of your time in the kitchen while enjoying a rewarding cooking experience.

Be creative

Thermomix® enables you and your customers to cook what you may never have dared to try before. And thanks to Guided Cooking, you will succeed. Through our editors' picks, inspirational articles, and cooking modes, you'll discover new cooking techniques and create restaurant-quality masterpieces at home thanks to modes like Open Cooking, Steaming, Browning, Sous-vide, Fermentation and Slow Cook. On top of that, with Thermomix® you can share your own Created Recipes.

Get inspired

Thermomix® ensures you are never short of ideas – explore more than 100,000 Guided Cooking recipes with Success Guarantee in over 20 languages! We are constantly evolving, with new recipes being added every week, regular content updates, tutorials and features available for you to discover.

Save money

Thermomix® can help you to save the pennies, whether by baking bread at home with Dough Mode and Thermomix® Sensor, grating parmesan yourself, making your own vegetable stock, using the weekly planner for meal prep, preparing powdered sugar or grinding coffee beans. Plus, you can also recreate your favourite takeaway meals and convenience food at home, made with selected ingredients and packed with flavour. In other words: there's no need to spend extra.

Eat healthily

Thermomix® is designed for creating homemade food. Cooking from scratch with fresh ingredients means you know exactly what is going into the food you eat. Following a specific diet or simply looking to eat healthier? Thermomix® can help you on your journey thanks to recipes that match your exact requirements. Take advantage of recipe search filters, our smart recipe recommendations and settings which you add to your culinary profile.

Technology

German engineering. Outstanding quality and functionality.

Innovative Vorwerk products are an essential addition to millions of homes around the world.

Our products are built to the highest specifications, featuring advanced technology and beautiful design.

Maintenance-free Vorwerk synchronous motor with an extensive revolution per minute (rpm) range of 40 to 10,700, delivering quiet and efficient performance.

Stainless steel bowl with insulation cover, featuring integrated heating system and temperature sensors, ensures safe handling. Easy to assemble and clean.

Introducing **Thermomix® TM7**

Thermomix® TM7 is the smartest one we have ever created – and we did it with our Consultants and customers in mind all the time. The new sleek black design is set to become even more iconic than those of its predecessors, while a large, 10" multi-touch display puts Cookidoo® firmly at centre stage. Elsewhere, new cooking modes add variety to cooking, and novel features like the Ingredient presets will bring more ease and joy to your culinary journey. A redesigned Varoma® and spatula, and the new lid cap are proof that we are building on our legacy while listening to our customers' needs. The silent motor as well as the hidden locking system are the result of excellence in engineering.

The world's smallest and smartest kitchen device is now **more convenient** than ever before

Intuitive and smart Guided Cooking
(more details on page 19)

Wide range of features and modes
Open Cooking, Steaming, Browning,
Sous-vide, Fermentation,
Slow Cook and more

Smart Connectivity: Wi-Fi and Bluetooth®
(more details on page 43)

10" multi-touch display
with customised home screen

Quick onboarding and online user manual
for easy access

Experience an immersive journey
with step-by-step recipe videos available

With more than 100,000 Guided Cooking recipes
with Success Guarantee in over 20 languages





Jan Delfs on the New Thermomix® TM7 Design: Black is the New White

How can we make a fantastic product even better?

That was the exciting question and challenge that faced many different Vorwerk employees and departments during the development of Thermomix® TM7. One of them was Jan Delfs, Head of Global Design at the Vorwerk Group, who says 'my task is to enable future ideas'. And he did, for sure.

What drives the change in design?



The world of cooking is evolving, and so is Thermomix®. Loved by millions of customers around the world, we want them to be able to experience their culinary love language on a whole new level. Our Thermomix® TM7, the latest evolution of Thermomix® family, combines a sleek design, cutting-edge technology and advanced safety features into a device that elevates simplicity and is set to become even more iconic than its predecessors. In addition to the further development of our hardware, we have of course also worked on the motivational part, Cookidoo® for inspiration and guidance every step of the way. New graphics on the multi-touch display allow a completely new look for Guided Cooking and more functions for a seamless and easy cooking experience.



If you can summarise, what are the main highlights of Thermomix® TM7?



Let me explain it to you in very figurative language, since that is also the way we approached the topic.

Starting from the ground up: I like to think of our new **base** as a 'stage' – a stage of future cooking, like in a theatre. The first very obvious difference is that this stage is black. On the one hand, that's because we want our stars, like e.g. the mixing bowl, to shine on that stage. On the other hand, we know that 'black is the new white'. That's what we discovered through user tests, which showed different results from previous models. So, we reinterpreted the design of Thermomix®. Due to the new flat shape of the base there's a 360-degree accessibility, welcoming all cooking styles and cultures, and embodying the spirit of togetherness. The fusion of design and practical engineering is exemplified in a new locking mechanism ensuring the bowl remains 100 % secured when positioned on the base.

As we respond to new interior trends, open kitchens are becoming more and more popular, and we want to elevate your kitchen's style with the sleek and modern Thermomix® TM7.

Speaking of open kitchens: let's move on to our first star on that stage, our beloved **mixing bowl**. In the past, people would cook an exquisite meal and transfer it from the mixing bowl to a serving dish for the table. With the elegant plissé design of the bowl's exterior, that extra step is no longer needed. Its modern and timeless design fits perfectly on any dining table. Thermomix® TM7, dressed in haute couture, is presentable like never before.

An added advantage of the structured design cover: it makes its surface more rigid and scratch-resistant, ensuring it stays as eye-catching as the day it was first purchased. Meanwhile, the all-over insulation cover ensures safe handling and keeps meals at the perfect temperature for longer. Simplicity in design is also encapsulated by the innovative knife-locking lever: a single slide with your free hand and you're ready to go. No stress, fully secure. The new automatically detected lid allows the magic of unparalleled cooking freedom while ensuring safety. The revolutionary ability to cook with an open or unlocked lid transforms your regular cooking bowl even more into an all-rounder for every kitchen. This innovation offers expanded possibilities for Manual Cooking, and with the even more intuitive guidance for our Thermomix®, you can focus on what matters most: your culinary love language.

Another star on our stage: the **display**. We've brought the familiar usability of smartphones to Thermomix® TM7 with a larger 10" multi-touch display. And by eliminating the rotary knob, we've streamlined the experience, allowing the enhanced digital interface and the world of Cookidoo® to take centre stage – not only on your smartphone but on the TM7 as well. The customisable home screen brings colour, inspiration, movement and order to your individual cooking adventure. With Thermomix® TM7, we've taken the seamless integration of hardware and software to the next level, moving in perfect harmony like a beautifully choreographed tango. The small details are just as important. The new rectangular shape of the Varoma® offers more room for flavour. Or take the new spatula: inspired by the versatility of a Japanese santoku knife, it can stir, scrape, separate and more, serving as an intuitive link between you and Thermomix® TM7.



Speaking in general, what is so outstanding about this new Thermomix® model?



Every detail of the new Thermomix® reflects a balance of form, function and safety. Precisely, when you look closely, you can see that the vessel of Thermomix® TM7 resembles a trophy, for example, a trophy of Wimbledon – like a symbol of achievement. I love this comparison because such an award always stands for luck, pride and positive emotions. Thermomix® TM7 was designed to evoke precisely these feelings – and to be the heartbeat of every kitchen. With the new Thermomix® TM7, functional simplicity has never been more elegant.



Thermomix® like never before.

What's in **the Box?**

Thermomix® TM7 has everything you need to cook your favourite recipes.



1

Varoma® set

It consists of a Varoma® lid, dish, and tray.

The rectangular shape makes 45 % more efficient use of space. It is ideal for gently and easily steaming vegetables, meat, fish, cakes, and bread.

2

Lid cap

The lid cap replaces previous accessories, ensuring ease of use to prevent possible splashes. Tightly place it on top of the mixing bowl with a little twist/turn like you would close the lid of a jar to place it properly. It is always placed on the mixing bowl lid except when Varoma® is used or when washing the lid and lid cap. When removing the lid cap for using the Varoma®, be careful since lid and lid cap get very warm while cooking.

3

Mixing bowl lid

The redesigned TM7 mixing bowl lid is automatically detected and enables new cooking possibilities: Open Cooking with no speed up to 100 °C, and unlocked cooking until speed 2 and up to 120 °C. It is securely locked when speed rotation exceeds 2.

4

Simmering basket

Food cooked in the simmering basket is held clear of the rotating knife for perfect steaming or boiling. Its lid closes for additional safety. Use the spatula hook to safely remove the hot simmering basket and the spatula tip to easily open its lid.

5

Mixing knife

The efficient, multi-purpose mixing knife is the heart of Thermomix®. A single knife stirs at low speeds, mixes at medium and chops or grinds at higher speeds. The reverse function also enables stirring or shredding with the blunt side of the blade.

6

TM7 mixing bowl

Thermomix® has a durable stainless steel mixing bowl with integrated heating system and insulation cover, ensuring safe handling.

7

Knife locking lever

Facilitates the assembly and disassembly of the mixing bowl by allowing you to easily lock and unlock its components.

8

Thermomix® base

The redesigned flat base is the dock for the mixing bowl. It automatically detects the bowl and the lid, and locks both when speed exceeds 2. The built in slider foot underneath the base enables easy manoeuvrability.

9

Spatula

A multifaceted, versatile, and efficient design that not only makes it easy to scrape and scoop food, but also enables you to simply remove the simmering basket. An integrated stand prevents the top from touching the work surface. The dough releaser removes dough effortlessly: with the mixing bowl upside down, attach the spatula's dough releaser to the knife and twist continuously.

10

Butterfly whisk

This versatile attachment is used to aerate sauces and mousses, whisk egg whites, whip cream, make homemade butter, and stir more efficiently.

11

10" multi-touch display

The large 10" display creates an immersive window to Cookidoo® for exploring recipes and gives an optimised Guided Cooking experience. The LED light bar above the display indicates your Thermomix® is in use and reflects the change in temperature.

12

Maintenance-free Vorwerk synchronous motor

The motor is a sensation: it excels at both high-speed precision and low-speed strength, with an extensive rpm range from 40 to 10,700 and adaptive power control. Whether you need gentle stirring or powerful mixing, it handles delicate and tough ingredients with ease. Best of all, you can savor its silence: at low speed it is so quiet that your kitchen will be serene.

The Interior



Thermomix® TM7 technical data

Motor	Maintenance-free Vorwerk synchronous motor 500 W rated power Speed adjustable from 40 to 10,700 rpm Special speed setting (alternating mode) for making dough Special safety feature: electronic motor protection to prevent overload
Heating system	1,000 W power consumption, protected against overheating
Integrated scales	Operational up to speed 2 Measuring range from 1 to 3000 g Measuring range from -1 to -3000 g
Housing	High-grade plastic, food compatible
Mixing bowl	Stainless steel bowl, integrated heating system and temperature sensors Maximum capacity 2.2 litres
Processor	Multi Core Processor
Power	220-240 V 50/60 Hz (automatic adjustment)* Maximum power consumption 2,000 W** 1 m pull-out cable
Dimensions of base (WxDxH)	253 mm x 405 mm x 122 mm
Dimensions of mixing bowl (WxDxH)	205 mm x 280 mm x 237 mm
Dimensions of base including mixing bowl (WxDxH)	253 mm x 405 mm x 336 mm
Dimensions of Varoma® (WxDxH)	383 mm x 275 mm x 131 mm
Weight of base	6500 g
Weight of mixing bowl	2100 g
Weight of Varoma®	840 g

* Only in 230 V countries. 120 V different. ** Markets need to refer to the values mentioned in their local instructional manual or type plate.

Highlights at a Glance

Thermomix® TM7 is your all-in-one, culinary ecosystem and the most advanced so far. Of course, the best way to discover everything your Thermomix® TM7 has to offer is to get cooking – you’ll be fluent in your culinary love language like never before. The main arguments here are a brief guideline for your sales pitch.

Hardware Highlights

Sleek and modern flat design
Large 10” multi-touch display for better cooking experience.
Vorwerk motor with an extensive rpm range, delivering quiet and efficient performance for delicate and hard ingredients
Insulated stainless steel bowl meeting EU safety regulations
Knife locking lever for easy (re)assemble of mixing bowl
Slider foot for easy base maneuverability
Modern rectangular design of Varoma® for optimised space and a multifaceted, versatile, and efficient spatula with broad surface and dough releaser function

Software Highlights

Variety of modes and features paired with the seamless use of Cookidoo® in one culinary world that is continuously evolving
Customised home screen as centrepiece tailored to your cooking behaviour
Featuring exciting modes like Manual Mode, Open Cooking, Browning, Steaming, Dough, Turbo, Blend, Egg Boiler, Kettle, Warm Up, Thicken, Rice Cooker, Pre-clean, Peeler, Grating, Slicing, Spiralizing, Thermomix® Sensor, Slow Cook, Sous-vide, Fermentation and Sugar Stages (exclusively in Guided Cooking)
These modes allow you to weigh, chop, grate, whisk, whip, crush, grind, stir, mix, emulsify, blend, knead, heat, cook, steam, sauté, brown, caramelize, pre-clean, boil, sous-vide, slow cook, ferment, cook rice, thicken, boil eggs, warm up, peel, slice and spiralize
Intuitive step-by-step Guided Cooking, with direct access to scales, automatic bowl lid detection and immersive step videos
Manual Cooking with direct access to scales and Ingredient presets
Simple and quick onboarding guide on the device

Benefits

Save time and money
Find endless inspiration with thousands of success guaranteed recipes
Eat healthily with ease

Technology

German engineering design and functionality
Features an easy-to-assemble, stainless steel bowl with insulation cover, heating system, and temperature sensors
Wi-Fi connectivity allows recipe updates, new modes, software updates with improvements and new features
Bluetooth® technology for integration with Thermomix® Sensor

Flexible Cooking. Like Never Before

Thermomix® TM7 can perform many different meal preparation functions and cooking actions, including weighing, chopping, grating, whisking, whipping, crushing, grinding, stirring, mixing, emulsifying, blending, kneading, heating, cooking, steaming, sautéing, browning, caramelising, pre-cleaning, boiling, sous-vide cooking, slow cooking, fermenting, cooking rice, thickening, boiling eggs, warming up, peeling, slicing and spiralizing.

The culinary world of Thermomix® can be adapted to you and your lifestyle, allowing you to tailor your cooking experience to your exact preferences. To make it even easier for you to achieve your desired results in the kitchen, the device allows you to cook in two different ways:
Guided Cooking and Manual Cooking.

With Guided Cooking, simply start your TM7, and get ready to dive into a universe of culinary possibilities. Let Thermomix® TM7 inspire you and follow step-by-step recipes with ease thanks to Guided Cooking. The user-friendly interface with clear instructions makes cooking effortless.

For Manual Cooking, set the time, temperature and speed, and choose between modes as preferred or use presets to chop and steam ingredients.

You can even combine both Manual and Guided Cooking for optimum results. For example, you could prepare your famous chicken recipe manually but follow the Guided Cooking steps to whip up a sauce. Whichever option you choose, Thermomix® gives you the power to create delicious meals from scratch.

The easiest way to cook is to try out one of the more than 100,000 Guided Cooking recipes on Cookidoo®. All recipes come with Success Guarantee as they have been tested at least three times by our internal recipe developers prior to publishing.

If a recipe does not 100 % fit your tastes or needs, you can easily tweak it in Created Recipes. In fact, you can adapt any Guided Cooking recipe to make it just the way you like it.

Guided Cooking steps

Get inspired by more than 100,000 recipes in over 20 languages on Cookidoo® and select one for yourself.

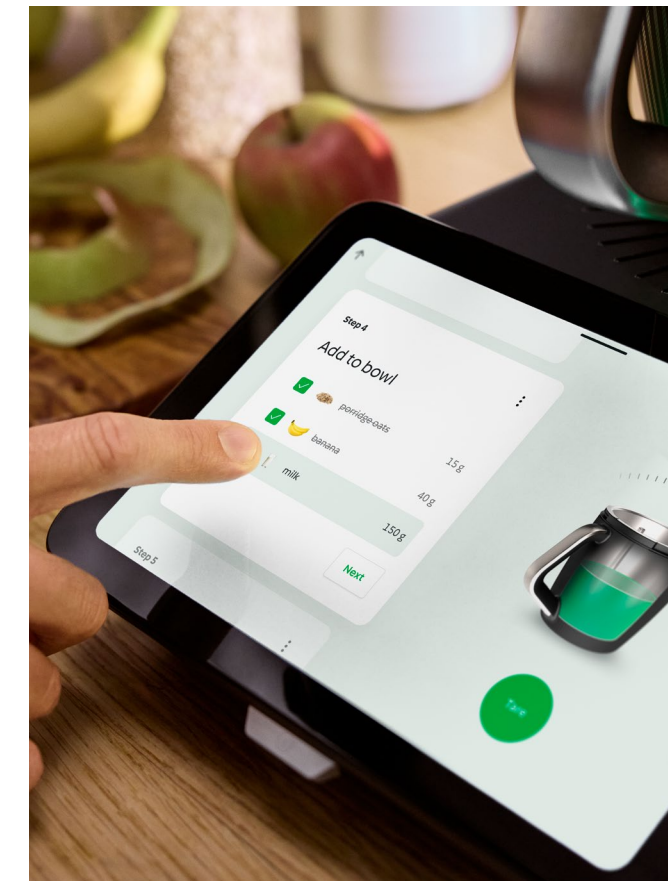
Follow the step-by-step recipe instructions directly on the touch display to perfectly complete every recipe.

New graphics on the touch display allow a completely new look for Guided Cooking and more functions for a seamless and easy cooking experience.

The Thermomix® 'digital twin' mirrors on the touch display what you do in real time, weighing ingredients and confirming when the exact amount is reached. Whether you're mixing or cooking, it visually detects the mixing bowl or lid, guiding you on when to place or remove it – ensuring perfect execution of each cooking step.

Different ingredients for the same recipe step are summarised together and automatically ticked off when you put them into the mixing bowl. Skipping ingredients or steps can also of course be done anytime. When something needs to be weighed in, the scales immediately put themselves into tare mode.

Get an instant overview of your cooking status with the Cooking Center menu, displaying remaining time, current and target temperature, and cooking speed. Cooking Center can be seen from any screen, and when swiping top down, opens to reveal a larger view of the cooking status as well as the Timer. Easily monitor your cooking activity remotely via your smartphone.



Manual Cooking steps

First, familiarise yourself with Thermomix® by cooking a few Cookidoo® recipes.

Adapt your first recipe: use a Thermomix® recipe with a similar method to the recipe you want to prepare and use it as a template.

If the quality or quantity of the ingredients is very different, adjust the cooking times.

Easily adapt your recipe to your desired Thermomix® cooking method. Sometimes two steps in a traditional recipe can be performed in a single step in your Thermomix® TM7. Famous example: our all-in-one recipes when you cook in mixing bowl, simmering basket and Varoma® at the same time.

Finally, cook your recipe with Thermomix® TM7 and make notes on the result and areas for adjustments. Within Manual Cooking, make use of the Ingredient presets that provide precise guidance on what speeds and amounts to use to ensure fine and coarse chopping or defined steaming results for each ingredient.



Created Recipes

Found a Guided Cooking recipe you'd like to adapt? Or have you discovered a Thermomix® recipe in our community that you'd like to import to Cookidoo®? Or perhaps you have your own creation to include? Or you even have your own creation which you like to add to Cookidoo®? Enjoy Created Recipes. It also supports you to scale recipes up and down. By using it, you can make your Thermomix® recipe treasure truly yours.

Setting the Speed

Time to make cooking a pleasure. From serving a simple lunch to whipping up a healthy smoothie or impressing friends and family with a sophisticated dinner. We make everyday life easier with passion and technology.

	Stirring	Mixing/Chopping/Blending/Grinding	Turbo mode
Speed	Soft  0.5 1 1.5 2	2.5 3 3.5 4 4.5 5 5.5 6 6.5 7 7.5 8 8.5 9 9.5 10	—
Revolutions/min.	40-300 rpm	350-10200 rpm	10700 rpm
Lid	The lid is unlocked while cooking at speed 2 and lower	The lid remains securely locked while cooking at speed 2.5 and above	The lid remains securely locked while cooking at speed 2.5 and above
Function	Use the lower speeds: Soft  -2.0 for gentle stirring. This lower speed range is ideal for delicious stews. Stirring replicates the motion of a wooden spoon. With unlocked lid cooking, you can easily add ingredients just like you would in a pot.	Use the speed range 2.5-10 for coarse to very fine chopping, mixing and blending. Within Manual Cooking, the chopping presets provide precise guidance on what speeds to use to ensure finely and coarsely chopped results for each ingredient.	Use Turbo mode to operate at maximum speed. Turbo mode is also suitable for "interval" applications. It chops hard ingredients in evenly chopped pieces without crushing or grinding them.

Safely achieve optimum cooking results

- Update your device to get the latest software.
- Connect your device with your Cookidoo® account to automatically keep your recipes, modes and features up to date.
- Do not fill the mixing bowl past the maximum fill line (2.2 litres).
- Be careful not to accidentally tip over the bowl when cooking at speed 2 and below. The lid and bowl are locked when cooking above speed 2.
- Keep an eye on your TM7 when kneading dough or mashing potatoes, the ingredients inside can create an imbalance that causes the base and bowl to move.



Quick guide: Which accessory when?

- 1 Lid cap:** replaces multiple accessories, preventing possible splashes. The lid cap is always placed on the mixing bowl except when Varoma® is used or when washing the lid and lid cap.
- 2 Varoma®:** is used when cooking with Steaming mode and presets or when instructed by the device, e.g. for jams.



Sustainability at Vorwerk

For Vorwerk, the careful and sustainable use of nature's resources is a priority. As a family-owned company committed to the quality and longevity of our products and to our community, **sustainability** is a fundamental part of Vorwerk's corporate identity.

We are constantly striving to optimise the proportion of recycled materials. With our new product innovation, the Thermomix® TM7, around 30 percent of the material used in the device and all accessories that come with it in the box, are from **recycled material**. And we are confident to reach around 40 percent of recycled material after one year.

However, plastic components that are in contact with food are not made with recycled material. Vorwerk is committed to keep developing these parts so we can aim for even higher targets in the future – to ensure that our food safety standards continue to meet the highest standards in the future.

Vorwerk is a founder and partner of the **Circular Valley®**, an initiative that brings together start-ups, companies, science and politics to promote the transformation process towards a circular economy. The central goal is to create closed material cycles along existing value chains. Therefore, **Circularity** will be one of the central topics for Vorwerk in the Strategy 2030. The transformation towards a circular economy, where resources are used efficiently and waste is systematically avoided, will be a crucial factor for the future viability of our business model.

Thermomix® TM7: A Technical Marvel

Passion is our strongest source of progress, and we empower people to ignite it every day. This is our purpose at Vorwerk, and it is true not only of our advisors, but of our employees. In Laaken, Wuppertal, the home of Vorwerk Engineering in the west of Germany, plenty of engineers have been working secretly on the seventh generation of Thermomix®. They have put their heart and soul into developing this device, because they know exactly what our millions of Thermomix® fans in households around the world want: excellence, quality and functionality made in Germany.



Can you hear it?

Thermomix® TM7 comes with a maintenance-free Vorwerk synchronous motor with an extensive rpm range of 40 to 10,700. The performance is guaranteed to be efficient at any speed. But there's more: our motor is powerful and silent at the same time! It's by far the quietest one we've ever designed. Need proof? Hearing (or not) is believing. Your Thermomix® TM7 will be doing all the hard work in the background while you enjoy watching TV, cuddling your kids or reading a book between meal prep steps – for a more peaceful home environment.



We've hidden something from you!

Safety is our top priority, which is why the bowl and lid are safely locked when they need to be. A combination of design excellence and engineering expertise resulted in the development of a hidden concealed locking system that locks the base, mixing bowl and lid in one go.



Touch me!

Featuring an integrated heating system and temperature sensors, the stainless steel bowl comes with an insulation cover that makes the mixing bowl cool to touch. What's more, the innovative knife-locking lever makes the mixing knife, mixing bowl, and insulation cover easy to remove, assemble and clean.



A new lid and locking mechanism!

The new lid is part of the new locking mechanism. The lid is designed to be detected by the bowl and displayed on the digital twin during the cooking process. How smart is that? The lid cap should always be placed on top of the lid while cooking to prevent possible splashing. Of course, you won't need to have the lid cap in place when cooking with Varoma®. When removing the lid cap for using the Varoma®, be careful since lid and lid cap get very warm while cooking.



Have a listen!

The sound of your Thermomix® has always been a cherished reminder that something delicious is on its way to your table! The acoustic signal indicates that your culinary creation is almost ready to enjoy. When a recipe step is finished or your dish is perfectly cooked, the Thermomix® TM7 greets you with a new, joyful sound - one that you can even dance around to.



What's in **YourTM7?**

Thermomix® TM7 is well-equipped for an array of tasks. To help you get started, here is a brief overview and explanation of TM7's features, functions and modes.

Cooking Features

Thermomix® is a culinary revolution: it can blend, steam, whip, knead and so much more! Explore broader culinary horizons with new and exciting recipes, prepare foolproof dishes with innovative step-by-step Guided Cooking or discover Manual Cooking.

Guided Cooking recipes – now in a completely new look – offer an all-around cooking experience with step-by-step instructions that guarantee successful results. Experience an immersive culinary love journey with the bowl's 'digital twin' and get an instant overview of your cooking status via the Cooking Center menu or remotely on your smartphone.

In Manual Cooking, use any of the modes and Ingredient presets to complete quick tasks.

The customisable home screen gives you instant access to cooking functions and content. Choose among three templates for your customised home-screen:

- "Daily Inspiration"
- "Organising Myself"
- "Handy Tools"

And make your Thermomix® experience even more personalised. Each template gives you access to what matters most to you on your culinary journey – be it your favourite recipes, most-used modes or already planned meals.

Seamless integration with Cookidoo® allows you to follow tutorials and Created Recipes, so you can take your cooking to the next level.

There are plenty of other features and functions waiting to be discovered, too – and the best way to try them out is to start cooking.



Thermomix® TM7 packs a punch when it comes to software.

It offers intelligent assistance for all manner of cooking and food prep activities – it's like having a reliable little sous-chef helping out in the kitchen.

20+ modes available: Manual Mode, Open Cooking, Browning, Steaming, Dough, Blend, Egg Boiler, Kettle, Thicken, Rice Cooker, Slow Cook, Sous-vide, Fermentation, Warm Up, Turbo and Pre-clean. Plus, modes that require an accessory: Peeler, Grating, Slicing, Spiralizing, Thermomix® Sensor. And last but not least, Sugar Stages for your perfect caramel dreams, exclusively in Guided Cooking.

Enjoy the freedom of Manual Cooking with Ingredient presets that provide convenient, predefined settings for perfectly chopped and steamed ingredients, so you do not have to guess the right settings for frequently used ingredients.



A World of Features to Choose from. Like Never Before

With its wide selection of cooking features, Thermomix® TM7 puts a whole world of culinary techniques at your fingertips. From blending and peeling ingredients to slow-cooking delicious dishes, these features take the hassle out of making a masterpiece. Discover the range below.

Basic Cooking Modes

Manual Mode



Cook your way with Manual mode – take control of time, temperature, speed, and direction of rotation of the blade. From chopping, grinding and mixing in seconds to emulsifying, kneading, or sautéing in minutes, the possibilities are endless. Cook, boil, or stew for longer times to suit your preferences. The butterfly whisk ensures even cooking for thicker dishes or larger food pieces when combined with liquid, whilst the simmering basket keeps ingredients safely away from the mixing knife. At speeds 2 and below, feel free to remove the lid to check flavours, adjust seasonings, or add ingredients as needed. When lifting the lid, cooking and stirring are paused and seamlessly continue once the lid is securely replaced on the mixing bowl.

Dough



This mode unleashes the skills of a master baker in the kitchen. With its pre-set sequence of clockwise and counterclockwise mixing blade rotations and pauses, Dough mode mimics the motion of kneading dough by hand. The power of Thermomix® also offers unrivalled versatility, making even heavy doughs and mixtures easy. This mode can be used to create delicious doughs for homemade bread, pizza, pasta – and also sweet pastry and enriched breads (e.g. brioche dough).

Turbo



In this mode, the mixing knife only operates at one speed: maximum. Pre-set pulse times of 0.5, 1 and 2 seconds give you the necessary control to gradually chop hard ingredients like nuts, Parmesan cheese and chocolate into increasingly smaller pieces without turning them to mush. Pulse times can be added one at a time until desired size is achieved.



Blend

Prepare delicious fruit smoothies and purées, make amazing cocktails, whip up sorbets and other frozen desserts, or create delectable dips and soups: Blend mode lets you do it all. Select your preferred processing time and final mixing speed to create your perfect final blend: from silky smooth to a more textured result. The mixing knife speed increases gradually to the selected target speed. Now you can blend up to speed 10.



Egg Boiler

How do you like your eggs? Tap on the image of your desired result and enjoy eggs cooked to perfection. The mixing knife is deactivated in this mode. Take 2 to 6 medium size eggs (53–63 g each) from the refrigerator, place them in the mixing bowl without the simmering basket, add water up to the 1 litre mark, choose among five cooking levels (from soft to hard) and start the mode. It couldn't be easier to make eggs exactly the way you like them.



Kettle

Different teas require different water temperatures. Green and white teas, for example, are best brewed at 80 °C, whilst 100 °C is optimal for black tea. Kettle mode gives you precise control over the final temperature of heated water – so you can make hot drinks that taste great or prepare water for baby bottles. Heat from 100 ml to 1.8 litres of water to temperatures between 37–100 °C. Use this mode exclusively to heat water to avoid overboiling. To make infusions, small amounts of tea, herbs or spices can be added to the water.



Warm Up

The best mode for reheating the meals you've already prepped in your Thermomix®. It warms up liquids like milk, soups, sauces, stews and even baby food to the ideal temperature without overheating. Make sure there is enough liquid so the food can move freely and be heated thoroughly. The default warm up temperature is 70 °C. Temperatures and speed can be set manually. Speeds available are Soft speed, 1 or 2.



Thicken

Successfully prepare delicious savoury sauces like Hollandaise and Béarnaise as well as sweet desserts like custards with minimum effort. Choose between different temperatures, depending on whether you use egg (80 °C) or flour/cornflour (100 °C) as a thickening agent, and achieve guaranteed results without splitting or lumps. Thicken mode produces silky textures and the perfect consistency for every type of sauce and cream.



Rice Cooker

Use this mode for perfectly cooked rice and other grains in just one step. The rice or grain of your choice is cooked directly in the mixing bowl. Using the absorption cooking method, Thermomix® automatically heats, boils and lets the rice rest. Rice Cooker mode is suitable for use with long grain, brown, basmati, jasmine and sushi rice, as well as other grains like millet, bulgur and spelt.



Peeler

Finally – an end to the hassle of peeling vegetables! Simply attach the Thermomix® Blade Cover & Peeler accessory, add 600 g of water, a maximum of 800 g of raw root vegetables in even pieces, not smaller than 5 cm x 5 cm and not bigger than 6 cm diameter, and peel for 4 minutes. Say farewell to knife scrapes and messy fingers for good. Peeler mode is perfect for preparing a wide range of root vegetables.



Grating

Grate your carrots and those potatoes for your homemade hash browns, or shred that celeriac for your superfood poke bowl. In this mode, all you need to do is to get your veggies ready for showtime, feed them into the tube at the top of the Cutter+ lid and wait for the Cutter+ basket to fill up with freshly grated goodness. You can choose between thick and thin grating, elevating your Thermomix® cutting functionality and expanding your recipe repertoire.



Slicing

In this mode, you can use the two-sided cutting disc to prepare a wide variety of vegetables, fruit, hard cheese and sausages. What size do you want them to be? You decide by using the Cutter+ for thick slices that you can roast in the oven and for thin strips perfect for adding to coleslaws and salad garnishes. Say hello to simple prep for super dishes.



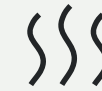
Spiralizing

Explore the exciting world of vegetable noodles by spiralizing your vegetables with your Cutter+ into a variety of thin and thick spirals. This creative preparation technique not only adds a visually appealing twist to your meals but also enhances the texture and flavour of your dishes.



Steaming

Steaming is your shortcut to nutritious dishes. Thermomix® TM7 controls that water is constantly boiling to ensure all ingredients are steamed evenly while maintaining their flavour and texture. With the rectangular Varoma®, steam like never before. It's easier than ever to steam delicate ingredients, like fish fillets, or long food like asparagus. The Varoma® dish is ideal for longer-cooking items like potatoes or broccoli, whilst the simmering basket can also handle an extra ingredient. Combine both for multilevel steaming and enjoy preparing a full meal with minimal effort. Steaming preserves natural flavours, so you can cook without adding extra oils or fats. Make sure to add at least 500 g of water to the mixing bowl, for 30 minutes steaming. For longer times, add 250 g more water per each additional 15 minutes of steaming. For safe handling after cooking, always lift the Varoma® lid from the side opposite to your face and body.



Browning

Intensify flavours and textures with Browning mode, your go-to for nicely browned ingredients. Whether you're caramelising onions or getting a golden crust on meats, this mode brings out the complexity of flavours in every dish. Choose between **gentle browning** to slowly soften vegetables, or opt for **intense browning** to create a browned crust on meats, seafood, and liquid-rich veggies like courgettes and peppers.



Open Cooking

Experience the art of traditional cooking with Open Cooking mode. Cook at up to 100 °C with no mixing knife rotation and without lid. This mode is ideal for delicate ingredients like meatballs and shellfish that benefit from manual stirring with the spatula when needed. Enjoy denser, more flavourful sauces thanks to increased evaporation and maintain control when cooking dry rice or long pasta. Add salt, spices, extra ingredients or anything else you like without interrupting the current mode. This is an excellent option for cooks who are keen on customisation and spontaneity whilst working wonders in the kitchen. Try Guided Cooking recipes using the mode to learn how it works and later use it in your own recipes.

Long Duration Modes

Fermentation



This mode provides the perfect conditions for beneficial bacteria to grow. Use it to prepare homemade yoghurt, for proofing doughs and more. The temperature can be set between 37 °C and 70 °C. When making yoghurt in the mixing bowl, use 40 °C. If you're making yoghurt in jars using Varoma®, place 250 g water in the mixing bowl and heat it to 70 °C. When proving dough, heating the water in the mixing bowl to 50-55 °C will create a stable environment of 26-28 °C in the Varoma®.

Slow Cook



Preserve nutrients and pack more flavour into your favourite dishes with Slow Cook mode. Use this mode to cook up to 800 g of meat, poultry, firm seafood like octopus, pulses and fruits for 1-8 hours at temperatures between 60 °C and 98 °C. It is ideal for stews and casseroles, and perfect for tougher cuts of meat. Results are tender and melt-in-the-mouth. It is also a great way to make rich broths, soups and compotes.

Utility Modes and Features

Pre-clean



Think of this mode as a cleaner's little helper! As the name suggests, it pre-cleans the mixing bowl and mixing knife before they are finally washed up in the kitchen sink or dishwasher. It's especially useful when mixing bowls have been used for foods with a thicker, stickier consistency like dough, after cooking with fat or making caramel, and when food has browned at the base of the mixing bowl.

Thermomix® Sensor



Say goodbye to the anxiety of guessing and welcome the ease of smart monitoring. With this mode, you can now effortlessly achieve the ideal cooking temperature for cakes, bread, meat, and fish. Simply connect Thermomix® Sensor to your Thermomix® TM7 via Bluetooth®, and rest assured that your culinary endeavours in the oven, pan, or on the grill will be met with guaranteed success.

Scales



This handy and practical feature can be used both as a stand-alone tool and during recipe steps. The scales is always accessible directly on the screen, whether you are in Manual Cooking or Guided Cooking. It even allows recipe ingredients to be weighed whilst the mixing knife is in motion (up to speed 4). Weight is displayed in 1 g increments (5 g with the motor running) and a tare function brings the scales back to zero to compensate for the weight of the lid and preceding ingredients.

Sous-vide



This mode is all about gentle cooking at low, controlled temperatures. Cook vacuum-sealed meat, fish, vegetables or even fruit for up to 12 hours at temperatures between 40 °C and 85 °C for extremely tender and juicy results. It preserves the nutrients of ingredients and enhances flavours and aromas whilst reducing the need for salt and seasoning.

Mode available via Guided Cooking

Sugar Stages



Create wonderful homemade caramel without needing to constantly stir and watch the pot! Sugar Stages are the different levels of consistency sugar reaches when it is heated. This mode makes scrumptious fudge, soft caramel, nougat, chewy sweets, honeycomb, caramel brittle, toffee and much more. Sugar Stages mode is only available via Guided Cooking recipes.

Ingredient Presets

Experience smarter Manual Cooking: Ingredient presets are your shortcut to consistent, reliable results — every time, without the guesswork. Use defined presets of time, temperature and speed to chop and steam different amounts of various ingredients precisely to your needs. Simply choose any ingredient from what you have left in your fridge, and get tailored presets to make the most of it.

Chopping Presets

Easily chop ingredients finely or coarsely, ground or crushed without guessing which speed to choose or for how long. This convenient and versatile feature allows you to chop different ingredients and amounts to your preferred result. Simply select the ingredient you want to chop from the preset list. For example, coarsely chop cabbage for a soup or finely for a salad, or the next time you need to cut several onions, spare yourself the tears and leave the task to your Thermomix® TM7!

Steaming Presets

Preserve more vitamins and minerals with Steaming presets. Just pick the ingredient you want to steam from the preset list – it's that easy. Whether you're steaming delicate ingredients like fish fillets on the Varoma® tray, ingredients that require longer cooking like potatoes and broccoli in the Varoma® dish, or using the simmering basket for an extra ingredient, steaming is now effortless and healthier than ever.



A Smart Device Deserves a **Smart Demo***

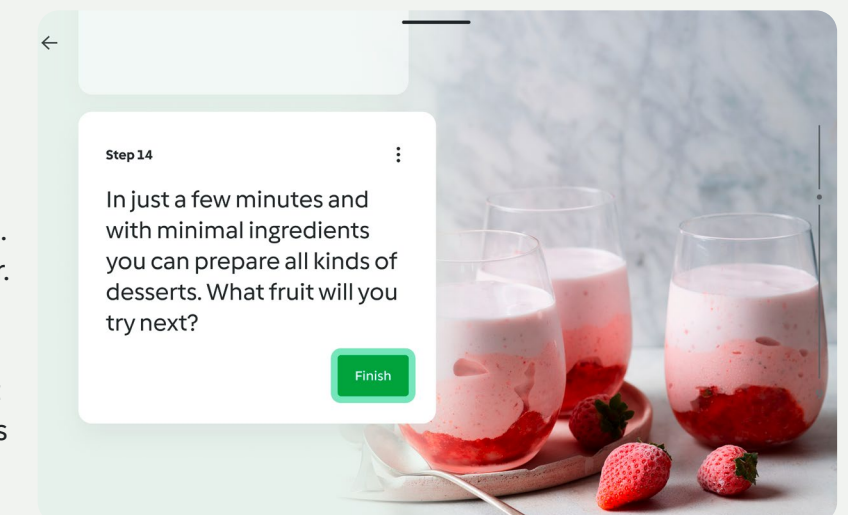
Spread the excitement for Thermomix® like never before. The 10" multi-touch display does more than guide you through recipes – it invites your guests to an immersive journey with the 7th Thermomix® generation. Share your passion as they explore our core principles, discover unique benefits, and experience standout features firsthand. Take your professionalism to new heights and impress your customers with one-press access to your all-new digital demo. With a smooth, easy-to-follow demo flow, you'll cover the most important information to inspire your audience, whilst having the freedom to share personal stories that build a trustful connection.



Starting the demo is quick and easy!

Simply press and hold the bottom-left corner of your display for five seconds to access the digital demo section. A dedicated icon  will appear. From there, you can seamlessly switch between the demo, Cookidoo®, and modes without missing a beat. The icon remains visible at all times, providing guidance whenever you need it.

The **digital demo flow** is enriched by recipes, inspiring messages and sales information.



Of course, you will end your demo with personal exchanges, engaging each guest to uncover their unique reasons for falling in love with Thermomix® TM7.

Be successful. Like never before.

* Demo concept will differ per market and will need locally adaptation.

Cookidoo®

Hungry but not sure what to cook? Need a little inspiration? Cookidoo® has just what you need!

With more than 100,000 Guided Cooking recipes with Success Guarantee in over 20 languages, the Cookidoo® platform is an integral part of the Thermomix® culinary world, designed to inspire and guide you every step of the way. Explore a world of recipes tailored to your taste, dietary needs and cooking style. Whether you're planning a quick weeknight dinner or a special spread, Cookidoo® offers personalised recipe recommendations, easy meal planning, and Guided Cooking to ensure your success with every dish. Cooking never looked so good!

Discover global flavours and seasonal favourites, and enjoy the freedom to create, modify and share your recipes. With Cookidoo®, cooking smarter, faster and more creatively is just a tap away. Dive into a world of exceptional homemade food!

Thousands of recipes. Like never before.



Cookidoo®: Your Culinary Platform

Thermomix® is found in all kinds of kitchens – from bustling family homes to cosy bachelor pads, cherished traditional kitchens, and even cutting-edge restaurants. Across countries and cultures, Thermomix® brings people together through a shared love of cooking, even as each kitchen is unique in its meals, ingredients, and traditions.

Guided by our principles, each Cookidoo® recipe is crafted to make the most of your device. These principles invite you to discover a world of creativity, connection, and joy, helping you explore and enjoy every step of your cooking journey.



Homemade basics like never before.
From pantry staples to flavour-packed sauces and condiments, easily make these recipes from scratch in your Thermomix®.



Taste the world like never before.
Travel without leaving the comfort of your home with these classics from around the world. Choose your destination, and travel with your tastebuds.



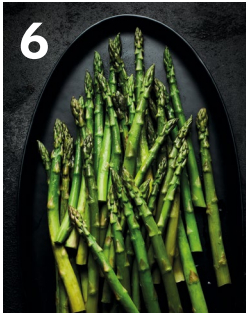
Quick and easy like never before.
From Thermomix® to plate in 45 minutes or less, enjoy these family favourites with something for everyone. Let Thermomix® do dinner, while you make time for what matters most.



Entertaining like never before.
From friends over on a Friday night, to a family get-together or fine-dining at home, you can do it all with Thermomix®.



Healthy eating like never before.
From low carb, to high protein, gluten-free, paleo and beyond, catering to dietary preferences and putting health first is easy with Thermomix®.



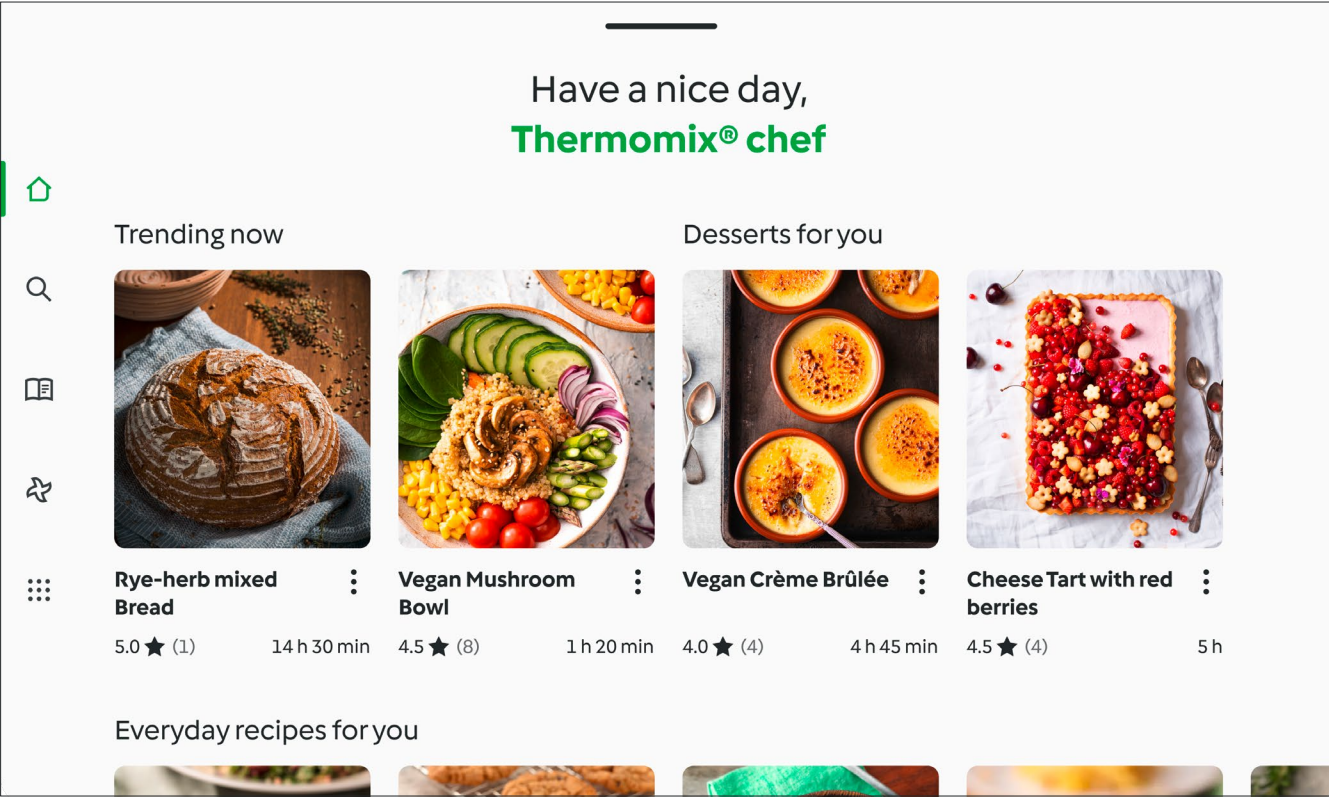
Veggie and vegan like never before.
Eat the rainbow and love every bite, while getting more plant-foods into your diet with these veggie-laden dishes.



Budget-friendly like never before.
From midweek, to lunchboxes, and your favourite "fake aways", whip it up for less with Thermomix®.

Cookidoo® Features at a Glance

Cookidoo® is a gateway to a customised cooking experience. Whether you're new to cooking or an experienced chef, Cookidoo® adapts to your needs, offering a unique cooking experience that matches your preferences and style.



Personalise

Set up your Cookidoo® profile to specify preferences and, with consent, receive customised recommendations tailored to your taste and lifestyle. Cookidoo® **"ForYou"** takes center stage! The more you cook, the more refined your suggestions become, making it easier to discover new favourites. At the end of the year, celebrate with **Cookidoo® Served** – a fun wrap-up of your personal cooking journey over the past year.

Get inspired

Dive into our world of recipes and inspiration on the **"Explore"** page. Enjoy our editorial articles, tutorials, how-to guides and curated recipe recommendations. They help you to get acquainted with Thermomix®, stay up to date on food trends or new features, as well as finding new ideas on what to cook.

Search

Find exactly what you're looking for with intelligent filters. Refine searches by language, country, category, ingredient, dietary needs, and more to discover recipes that match your needs or spark new ideas.

Bookmark your favourite recipes, create personalised collections, and keep your inspiration organised. Manage everything in **My Recipes**, plan meals in **My Week**, and simplify shopping with a sharable **Shopping List**.

Organise & Plan

Modify ingredients, steps, and portion sizes. Add your own photos, personal notes, tweaks, and reminders to your recipes — or even create entirely new recipes from scratch with **Created Recipes**. Then, share your recipes on social media and inspire others with your own creations!

Customise & Share

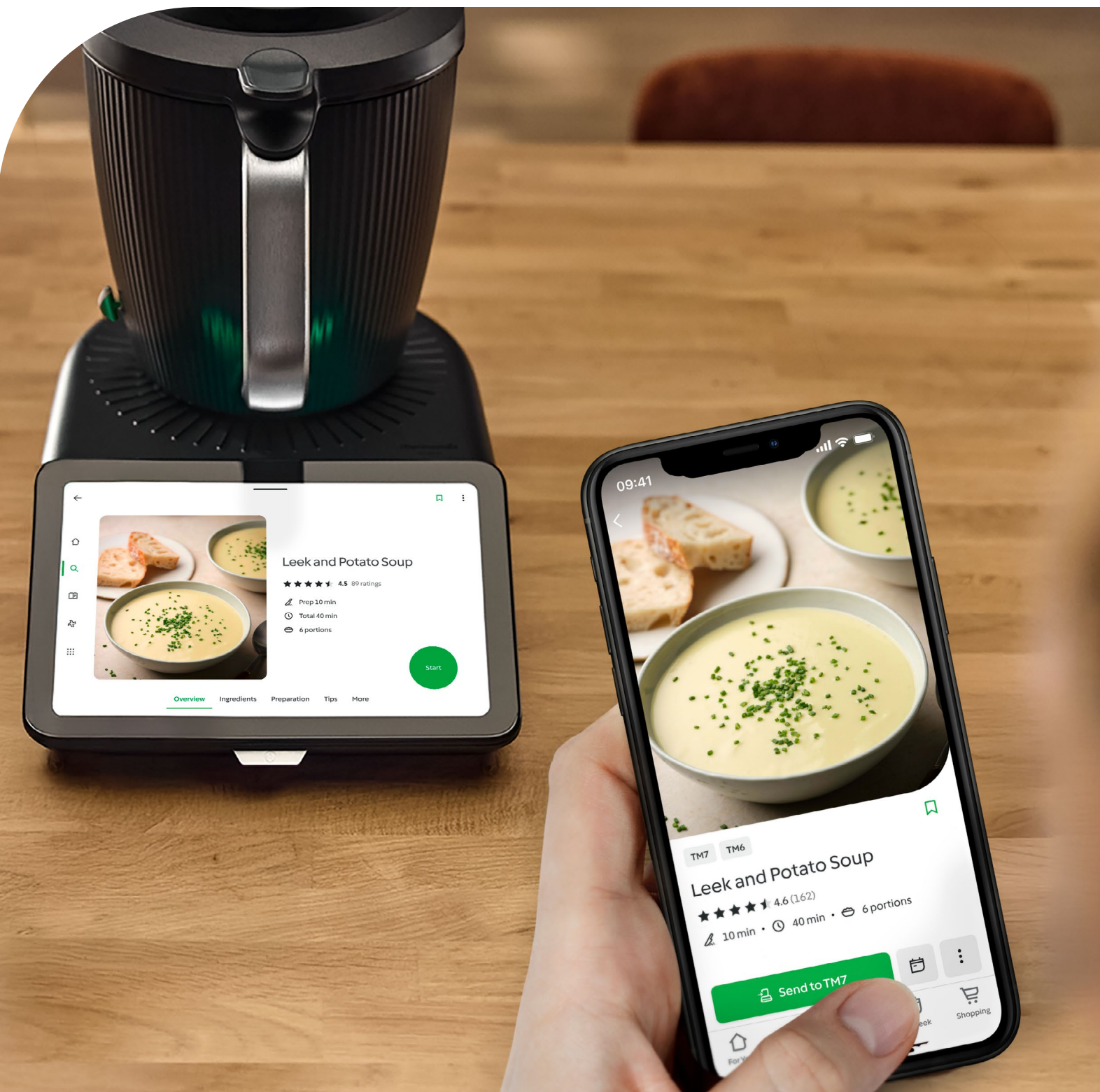
Cookidoo® is accessible via the mobile app, web platform, and your device, ensuring you can stay connected and organised on the go.

Access Anywhere

Cooking Made Even Smarter

Say hello to smarter cooking and even more convenience

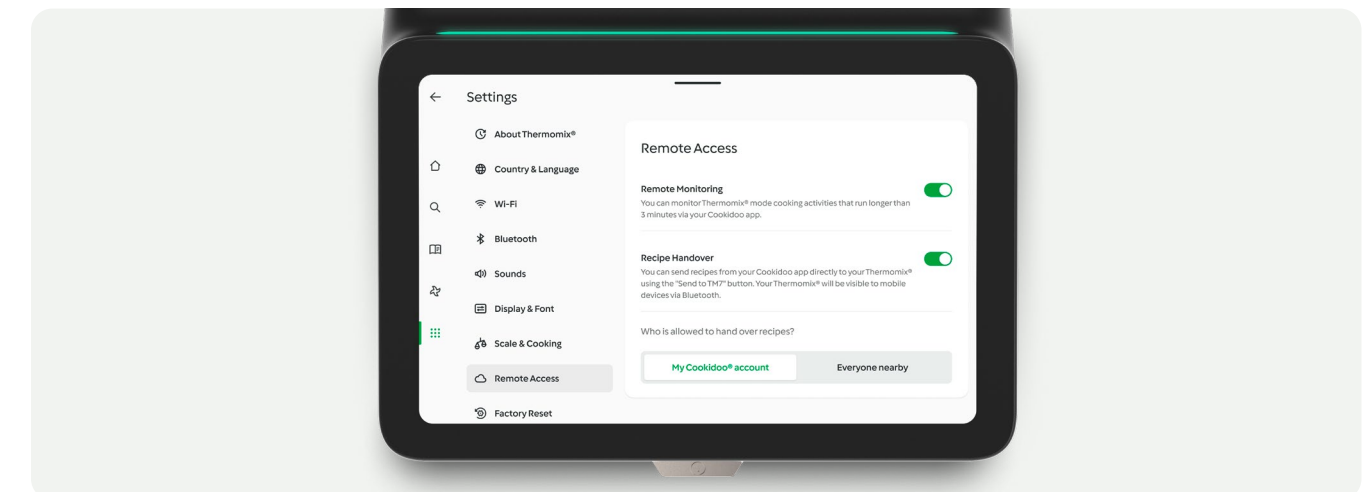
Thermomix® TM7 brings powerful features to Cookidoo®, making the inseparable duo even more intuitive and seamlessly connected. Read on to discover how these innovations elevate your cooking experience - smoother, faster, and smarter like never before.



Recipe Handover Seamless like never before

Found a recipe you love? With Recipe Handover, you can now instantly transfer any recipe from your smartphone straight to your Thermomix® TM7 - one tap, ready to cook! Simply select your recipe on your Cookidoo® app, tap 'Send to TM7' on your smartphone, and start cooking on your Thermomix® TM7 right away - making the transition from browsing to cooking seamless like never before!

Recipe Handover Setup Key Requirements & Demo Tips



Thermomix® TM7 Device Setup

- Thermomix® TM7 must be online
- Must be connected to Cookidoo®
- Bluetooth® must be turned on
- Recipe Handover must be enabled on TM7 in the device settings:
→ Go to ⋮ (more) → 'Settings' → 'Remote Access', enable 'Recipe Handover'

Smartphone Setup

- Smartphone must be connected to Wi-Fi
- Bluetooth® must be activated, and the smartphone must be within Bluetooth® range of the TM7
- Bluetooth® access must be granted to the Cookidoo® app

Cookidoo® Account Setup

- **Default setting:**
Recipe transfer is only allowed when TM7 and smartphone are logged into the same Cookidoo® account.
- **For Advisor Demos / Other Cookidoo® Accounts:**
To allow Recipe Handover from another account (e.g. during a demo):
→ Go to ⋮ (more) → 'Settings' → 'Remote Access', enable 'Recipe Handover', choose 'Everyone nearby' from 'Who is allowed to hand over recipes?'
This allows handover from anyone's Cookidoo® app.
- **Important:**
The selection is reverted to 'My Cookidoo® account' after Thermomix® TM7 restarts.

Your quick guide to Recipe Handover

- 1 Make sure your Thermomix® TM7 is **switched on**.
On the recipe detail page in the Cookidoo® mobile app, tap one of the following options:
- 2 a) 'Send to TM7' green button
b) 'Add to My Week' (identified via calendar icon)
- 3 The recipe will **instantly appear** on your Thermomix® TM7 after tapping 'Send to TM7'. The button will then change to 'Sent'.

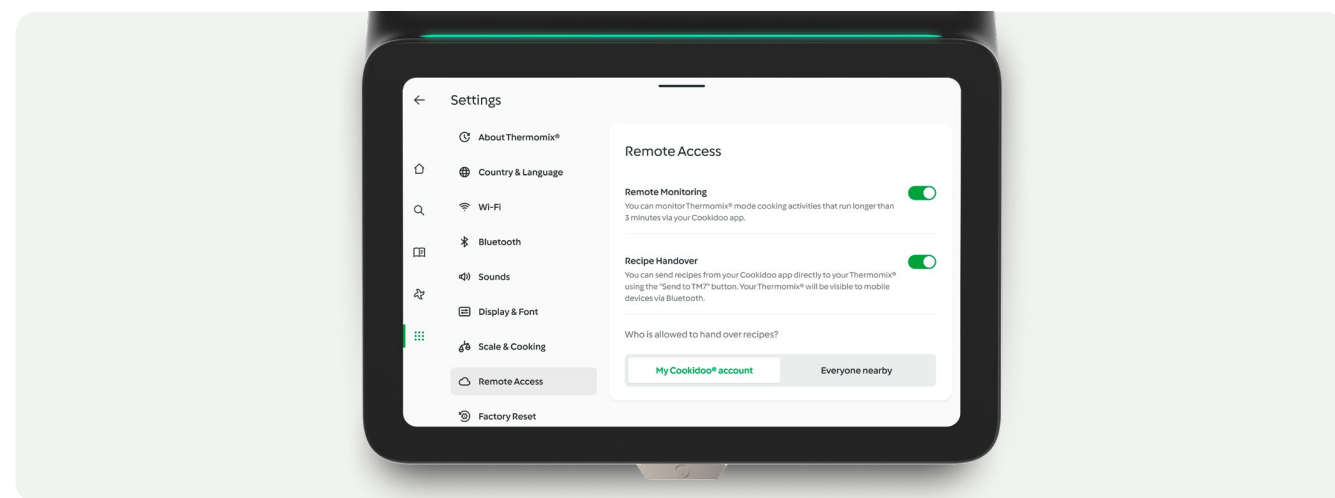
Remote Monitoring

Connected like never before

Say hello to Remote Monitoring on your Thermomix® TM7 - your new secret to effortless, worry-free cooking! Track your cooking right on your smartphone, wherever you are at home. Get live updates on long-running cooking activities - from three minutes and longer. Cookidoo® sends notifications to your smartphone, so you always know exactly how your cooking step is progressing and when it's finished - whether you are using Guided- or Manual Cooking. Even silence your TM7 end-of-step sound directly from your phone and stay in control without interrupting what you're doing. Experience the freedom and flexibility to do more of what you love - all while staying effortlessly connected to your kitchen. Enjoy smarter, more convenient cooking that fits seamlessly into your day!

Remote Monitoring

Key Requirements



Feature Availability

- Requires an active Cookidoo® subscription and login
- Remote Monitoring is available for cooking activities that last three minutes or longer

Thermomix® TM7 Device Setup

- Remote Monitoring must be enabled in the TM7 device settings:
→ Go to (more) → 'Settings' → 'Remote Access', enable 'Remote Monitoring'

Cookidoo® Mobile App Setup

- To ensure full functionality, the Cookidoo® app requires certain permissions on your smartphone — such as those needed for notifications
- During onboarding, users will be guided to review and adjust their settings if needed. If essential permissions are not granted, the app will prompt users to update them through the Cooking Center



Connect to Cookidoo®

Thermomix® TM7 and the Cookidoo® platform are an inseparable duo! Together, they bring ease, inspiration, joy, and satisfaction to your kitchen, helping you make the most of the vast culinary world of Thermomix®. Getting connected has never been simpler – just follow the steps below!

1 Create your Cookidoo® account

Sign up at www.cookidoo.com.au from desktop or mobile. Provide your email, password, and country, then confirm your account via the activation email. Enjoy a **30-day free trial** to explore all Cookidoo® benefits.

You already have a Cookidoo® account?
Even better – just use it on the TM7.

2 Connect your account with your new Thermomix®

During the easy setup of your new TM7 you can simply scan a QR code with your mobile phone to login with your Cookidoo® account – or just enter your credentials directly on the device.

Now, the two really form an inseparable culinary bond – for all your cooking adventures.

Tip

To get the best experience out of your dream team we recommend installing our **Cookidoo® app** for iOS or Android.



Kickstart Your Cookidoo® Journey

Make the most of your free trial and customise your setup to experience all that Cookidoo® has to offer.

1 Extend to a 3-month free trial Cookidoo® subscription

When you login with your Cookidoo® account on a new TM7® and sign up to our subscription, you'll receive a **complimentary 3-month trial**. Use this opportunity to dive into the full range of features: access tens of thousands of Guided Cooking recipes, create, modify, and share your recipes, build shopping lists, plan your week, explore the tutorials, and benefit from personalised recommendations!

To activate your complimentary 3-months trial just follow the instructions on the home screen of your device or go to **Main Menu → Settings → Cookidoo® Profile**. Your annual subscription will renew automatically after your trial period, with email reminders sent for renewal.

2 Customise your profile

Set up your profile so it represents you! After logging in via the app or web, press your name in the top right corner and select View Profile. Add your name, upload a profile picture, and choose your Cooking Style. Then, select your device accessories to refine your search results. Finally, set your search preferences by choosing your device model, language, and country or region. In order to bring you tailored recipe recommendations, we need your consent for data processing. Your privacy matters to us.

Setting this up is quick and easy, and it helps us deliver the most relevant recipes and updates straight to you.

• Web:

Open Cookidoo® → Name → Account → Data Usage → Optional Account Consent → Enable 'Personalise your Cookidoo® experience.'

• App:

Open Cookidoo® → Name → More → Data Usage → Optional Account Consent → Enable 'Personalise your Cookidoo® experience.'

3 Enjoy your personalised recommendations

Cookidoo® tailors its recipe suggestions based on what you've previously cooked with your device. We prioritise recent recipes to ensure that your recommendations are as relevant as possible. If you frequently whip up desserts, expect to see those sweet treats topping your suggestions. Prefer quick weeknight meals? Look for "Everyday recipes" to make cooking decisions easier. Plus, the more you cook with Cookidoo®, the better your recommendations become. Daily updates reflect your cooking habits and preferences, so you spend less time searching and more time enjoying your meals.

At the end of each year, take a moment to celebrate with **Cookidoo® Served**. This feature offers a personalised snapshot of your cooking highlights over the past year. Discover your most-cooked recipes, and share your culinary achievements and personalised stats with family and friends on social media.



Your Recipe for Success

Make the most out of your Thermomix® TM7 with Cookidoo®

Cookidoo® is here to inspire and guide you. With Guided Cooking, you'll tackle recipes with ease – no guesswork, no stress. Discover tens of thousands of international recipes in over 20 languages, from classic dishes to seasonal delights. Cookidoo® adapts to your tastes, offering personalised recommendations, meal planning tools, and the ability to create, modify, and share recipes. With Cookidoo®, there's always room for creativity, connection, and a personal touch in the kitchen.



Benefits

- Save time** with smart filters and meal-planning tools.
- Save money** by using recipes designed to make the most of your ingredients.
- Discover daily inspiration effortlessly** with personalised recipe recommendations.
- Succeed every time** with easy, step-by-step Guided Cooking instructions.
- Know what you're eating** and enjoy the satisfaction of homemade meals.
- Browse more than 100,000 Guided Cooking recipes** with Success Guarantee in over 20 languages for every occasion.
- Organise your recipes** by bookmarking favourites and creating your own collections.
- Plan your meals in advance** with My Week and the in-app Shopping List.
- Create, modify, and share recipes** tailored to your taste.
- Get tips, tricks, and inspiration** from informative tutorials, articles, and videos.
- Stay up to date** with new features, accessory launches, and more from the Thermomix® world.
- Access Cookidoo® anywhere** from your Thermomix® TM7, phone, tablet, or computer.

Connectivity

- Useful tips**
- Unable to connect to Cookidoo® despite having a good Wi-Fi connection?
- Step 1:** check the spelling of your login and password
Step 2: have you selected the correct country?
Step 3: check your signal – the Wi-Fi connection may not be strong enough. Try moving Thermomix® TM7 closer to your router or try connecting your TM7 to a hotspot, e.g. your smartphone, and see if the problem persists.
- Would you like to disconnect your Thermomix® from your Cookidoo® account?
- Option 1:** log out and disconnect on Thermomix® TM7 itself. The device will then be disconnected from your Cookidoo® account.
Option 2: log in to your Cookidoo® account on the Cookidoo® website and deactivate your Thermomix® TM7 under "My Devices". Your device must be online and connected for this.

Requirements

- Wi-Fi router with the following technical specifications:
- Wi-Fi 802.11 b / g / n / ac / ax
 - 2.4 GHz or 5 GHz frequency bandwidth
 - WPA2, WPA3, WPS, open Wi-Fi
- For best performance, a high speed internet connection is required, e.g. for video streaming.
- We recommend secured Wi-Fi networks, but also support open Wi-Fi networks without a password.
- Captive portals are not supported.

Accessories

What makes the Thermomix® experience truly extraordinary? It's the versatile accessories that transform everyday tasks into effortless achievements. Whether you want to save time, elevate your recipes, or explore new cooking techniques, Thermomix® accessories are here to help.

From peeling and mastering sous-vide techniques with the Blade Cover & Peeler to grating, slicing, and spiralizing with the Cutter+, and achieving precise temperatures with the Thermomix® Sensor, these accessories unlock a world of culinary possibilities. Sold separately to personalize your Thermomix® experience.



Thermomix® Accessory

Compatibility Made Easy

Discover which accessories pair with your Thermomix® model. This quick guide helps you match the right tools with your device for the best cooking experience. Note that accessories not included in this guide are exclusive to the device they are sold with.

	What can be used	from TM5 in TM7	from TM6 in TM7	from TM7 in TM5	from TM7 in TM6
	Mixing knife	✗	✓	✗	✓
	Spatula	✓		✗	
	Thermomix® Friend	✗		—	
	Thermomix® Blade Cover & Peeler		✓		
	Thermomix® Sensor		✓		
	Butterfly whisk		✓		
	Simmering basket		✗		
	Varoma®		✗		
	Thermomix® Cutter+		✗		

✓ compatible ✗ not compatible



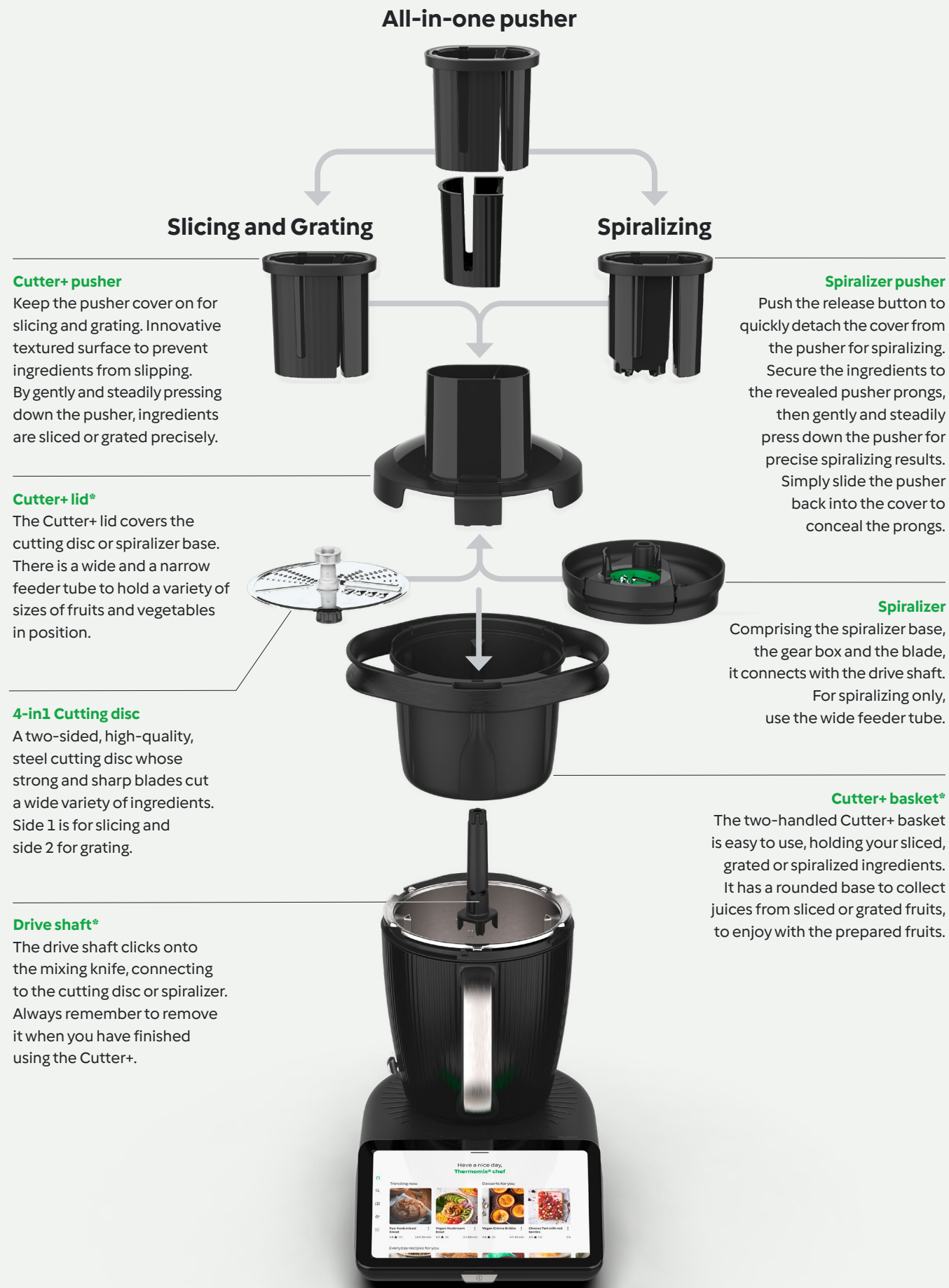
Thermomix®

Cutter+

What might a potato gratin, coleslaw, a variety of pickles and even fancy zoodles all have in common in a Thermomix® household? That's right – they can all be prepared using a Thermomix® Cutter+! This ingenious accessory for Thermomix® is a market first and offers various different cutting functions.



What's in **the Box?**



* Parts needed for slicing and grating as well as for spiralizing.

Win Over the Harshest Food Critics

Using the Thermomix® Cutter+ is not just a way of effortlessly preparing and presenting all manner of dishes ranging from appetisers, salads, pickles and side dishes through to main courses and desserts in the most beautiful of ways.

Foods prepared with the Thermomix® Cutter+ are also more appealing: it's the resulting evenness and regularity of food cuts that gives dishes a 'professionally prepared' look. And that also makes them appealing to the hardest people of all to please: children. What better way to turn reluctant eaters into devout fans of healthy, nutritious foods?

The **Thermomix® Cutter+** offers six functions:

Thick and thin slicing plus thick and thin grating.

The slicing functions are on side 1 of the cutting disc (dark plastic hub), whilst the grating functions are on side 2 of the cutting disc (light plastic hub). The thickness of slicing or grating is determined simply by the direction of rotation. Normal (clockwise) rotation will produce thick slices or strips, whilst counterclockwise rotation results in thin slices or strips. A gentle and steady push is all you need for optimal cutting results. It's as simple as that.

The additional Spiralizer attachment offers spiralizing your vegetables in thick (with black disc) and thin (with green disc) spirals.

These six cutting options are the key to unlocking culinary creativity in the kitchen and preparing many recipes that before might have seemed like too much work.



Details about Functions

The Thermomix® Cutter+ includes:

- 4-in-1 cutting disc
- Cutter+ basket
- Drive shaft
- Cutter+ lid with feeder tube
- All-in-one pusher
- Spiralizer blade with blade 1 already inserted
- Spiralizer blade 2

All of this fits snugly inside the Cutter+ basket.



1 To assemble, first place the drive shaft on the mixing knife. Then, position the Cutter+ basket into the mixing bowl, you should hear a 'click' when it's correctly positioned. Select the desired side of the 4-in-1 cutting disc and place it on the drive shaft with the chosen side facing up or use the Spiralizer instead with the blade assembled according to your desired cut. Finally, place the Cutter+ lid on top of the basket with the feeder tube at the front side (close to the mixing bowl handle). The feeder tube on the lid has both narrow and wide compartments to accommodate different-sized ingredients.

2 Each side of the 4-in-1 cutting disc produces a different cut. Side 1 is designed for slicing, whilst side 2 is designed for grating. The 4-in-1 cutting disc must be inserted with the desired cutting side facing upwards. Cutting thickness is then determined by the direction of rotation. Choose the size on the Slicing mode, you can make slices and strips

of approx. 3-4 mm thick, as well as slices of approx. 1 mm. The cutting speed is set automatically (TM7 modes). All you need for optimal cutting results is a gentle and steady push. The disc hub provides a safe way to hold the cutting disc when removing and inverting it. Always handle the cutting disc by holding it at the hub.

3 To use the Thermomix® Spiralizer, release the gear box and insert the desired blade into the lower casing:

- Blade 1 (black): for thick spirals
- Blade 2 (green): for thin spirals

Make sure the blade is correctly positioned (metal part facing up), then close the gear box; it will 'click' when closed correctly and slide it into the spiralizer base. Place the spiralizer on the Cutter+ basket, making sure the edges of the matte part of the gear box and the spiralizer base (upside down V-shape) are aligned with the inside of the Cutter+ basket handles.

4 The 4-in-1 cutting disc and the Spiralizer remains inside the lid when the lid is lifted, allowing the ingredients collected in the Cutter+ basket to be easily removed, as the 4-in-1 cutting disc and the Spiralizer doesn't obstruct the basket interior.

All in all, a range of intelligently designed features and functions to enhance culinary creativity, create diverse food textures, and improve the presentation of finished dishes like never before.



Consult the digital Welcome Booklet for recipes and tips. Simply scan the QR code printed in the Quick Start Guide

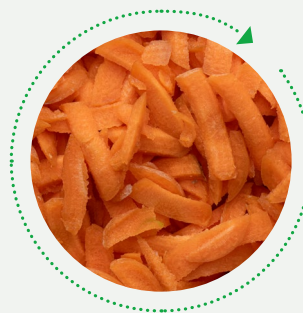
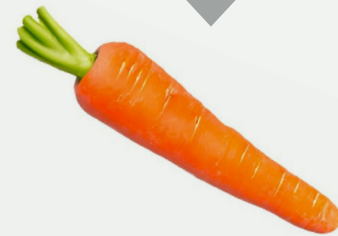
Thermomix® TM7 Cutter+ has been designed to only work with Thermomix® TM7



Slicing & Grating

Side 1

Side 2



Thick slices
(clockwise rotation)

Thin slices
(anticlockwise rotation)

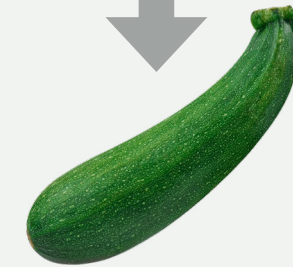
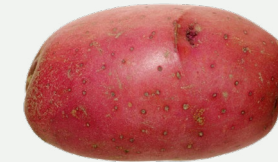
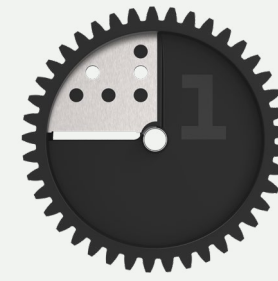
Thick gratings
(clockwise rotation)

Thin gratings
(anticlockwise rotation)

Spiralizing

Blade 1

Blade 2



Thick spirals
(similar to tagliatelle)

Thin spirals
(similar to linguine or spaghetti)

The Interior



Thermomix® Cutter+ technical data

Cutting disc	Cutting surface: Stainless steel Disc hub: High-grade plastic, food compatible BPA free Diameter: 163 mm Height: 71.9 mm Weight: 150 g Cutting types per surface: 2 Hand wash disc and immediately dry it to keep blades sharp
Spiralizer blades	Cutting blades: Stainless steel Gear: High-grade plastic, food compatible, BPA free Cutting types per blade: 1 Hand wash Spiralizer blades and immediately dry them to keep blades sharp
Cutter+ basket, drive shaft, Cutter+ lid with feeder tube, Cutter+ all-in-one pusher, Spiralizer pusher, Spiralizer base, centre gear	Material: High-grade plastic, food compatible, BPA free
Upper and lower gear box housing	Material: High-grade plastic, food compatible, BPA free and stainless steel

Highlights at a Glance

The Thermomix® Cutter+ offers enhanced functionality for Thermomix® to make slicing, grating, and spiralizing ingredients effortlessly, broaden cooking repertoires and present exceptionally attractive results. The main arguments are summarised here as a brief guideline for your sales pitch.

Features

- 6 functions in one accessory (thick & thin slicing; thick & thin grating; thick & thin spiralizing)
- Unique in the market thanks to multiple cutting functions
- Cutter+ basket collects cut ingredients, leaving mixing bowl ready to be used
- Disc hub provides safe handling when inserting, removing or inverting the cutting side

Benefits

- Easily create amazing presentations and textures for your dishes
- Slice, grate and spiralize effortlessly
- Save time

Technology

- German engineering design and functionality
- Perfect fit for Thermomix® TM7
- Dishwasher safe, cutting disc and spiralizer blades recommended to hand wash

Thermomix®

Blade Cover & Peeler

The Thermomix® Blade Cover & Peeler is the multipurpose accessory for Thermomix® TM5, TM6 and TM7 that will take your cooking to the next level. Peel, scrub and clean vegetables without the mess or fuss at the touch of a button. Master the art of slow cooking and sous-vide cooking to preserve all the flavour, colour and nutritional content of foods. The Thermomix® Blade Cover & Peeler will help you do all this with minimum effort.



What's in **the Box?**

Thermomix® Blade Cover & Peeler



Get those **Food Juices** Flowing

How do you prepare succulent, tender meat and fish dishes without having to buy the choicest cuts?
How can cooked vegetables retain all of their colour as well as vitamins and minerals? Through gentle sous-vide or slow cooking at lower temperatures with the help of the Thermomix® Blade Cover & Peeler, of course!

The magic of this attachment lies in its ability to keep foods out of contact with the Thermomix® mixing knife, yet at the same time utilise the slow stirring motion of the underlying blade to continually circulate either the water in sous-vide cooking, or the cooked food itself in slow, low-temperature cooking. All of this ensures gentle, even and consistent cooking.

Sous-vide cooking involves sealing food (i.e. meat, fish or vegetables) in a vacuum-sealed bag and cooking it at a low temperature in a water bath while stirring continuously. In slow cooking, by contrast, all of the food is cooked directly in liquid at a low temperature. These gentle cooking methods prevent food from burning, help bring out the flavour in food and also wonderfully tenderise less expensive cuts of meat.

The Thermomix® Blade Cover & Peeler helps maintain the optimum cooking conditions for both slow cooking and sous-vide cooking, whilst keeping food safe from the mixing knife. But how does this accessory also function as a vegetable peeler and scrubber? Simple, just select the Peeler mode.

You now have an amazing four-speed vegetable peeler, scrubber and cleaner with all the muscle to take on peeling or scrubbing.

Love cooking, love Thermomix®.



Details about Functions

The Thermomix® Blade Cover & Peeler has been designed to work with Thermomix® TM5, TM6 and TM7, and can be used in two ways. You can either use it to peel or scrub potatoes and other root vegetables or to prevent food from coming into contact with the mixing knife, so you can cook food in the mixing bowl at temperatures of up to 100 °C.

- 1 To use as a peeler or scrubber, hold the accessory by the plastic insert and push it downwards onto the top of the mixing knife in the mixing bowl. Ensure that the Thermomix® Blade Cover & Peeler is positioned correctly and securely.

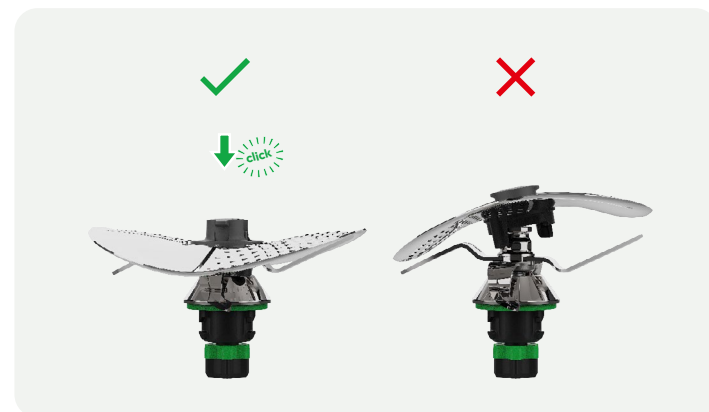
- 2 Next, add the vegetables (max. 800 g) and 600 g of water to the mixing bowl, ensuring that you do not exceed the maximum filling capacity of the mixing bowl. If different vegetables need to be peeled, peel each vegetable separately for greater control over the peeling process.

- 3 Use the Peeler mode from 30 seconds to 6 minutes. Default is 4 minutes which gives good results for most vegetables. When this time has elapsed and the vegetables have been peeled or scrubbed to the desired amount, simply drain and rinse the vegetables in the simmering basket. It is important not to set a temperature on Thermomix® for the peeling function.

Important

To ensure correct operation of the Thermomix® Blade Cover & Peeler:

- Hold it by the plastic insert and turn the accessory so that one of the high points of the 'wave' is positioned directly above the upward-pointing blade of the mixing knife.
- Press the accessory down onto the mixing knife – you should hear a distinct sound once it is securely in place.
- Check that the Thermomix® Blade Cover & Peeler is correctly attached by pulling up gently on the plastic insert, as if trying to remove the accessory. You should feel a slight resistance.



To use for sous-vide or slow cooking, again, hold the accessory by the plastic insert and push it downwards onto the top of the mixing knife in the mixing bowl. Ensure that the Thermomix® Blade Cover & Peeler clicks into position correctly and securely.

Sous-vide

For manual use of Sous-vide mode, start by placing the Thermomix® Blade Cover & Peeler in the mixing bowl. Add the vacuum-sealed bag with the food, then pour water to cover the pouch, ensuring the water level stays below the max mark. Then remove the vacuum-sealed bag and use the Kettle mode to heat the water to the desired temperature. Once Kettle mode is finished, open Sous-vide mode, place the vacuum-sealed bag back in the mixing bowl, select the cooking time and temperature, and simply press start.

For manual use of Slow Cook mode, simply insert the Thermomix® Blade Cover & Peeler in the mixing bowl. Add the recipe ingredients, select Slow Cook mode, set the time and temperature, and press start.

Slow Cook

The Product



Thermomix® Blade Cover & Peeler technical data

Blade Cover & Peeler disc	Material: Stainless steel Diameter: 136 – 145 mm Height: 30 mm Weight: 106 g
Plastic insert	Material: High-grade plastic, food compatible, BPA free
Maximum speed for use of peeler	4

Highlights at a Glance

The Thermomix® Blade Cover & Peeler offers enhanced functionality for Thermomix® TM5, TM6, TM7 for slow cooking and sous-vide cooking, as well as effortless and mess-free vegetable cleaning, scrubbing and peeling. The main arguments are summarised here as a brief guideline for your sales pitch.

Features

- 3 functions in a single accessory (slow cooking, sous-vide cooking, vegetable peeling/scrubbing/cleaning)
- Variable time setting for peeling/scrubbing different vegetables
- Protects foods from the mixing knife

Benefits

- Save time
- Peel and clean vegetables without effort or mess
- Allow slow cooking and sous-vide cooking by isolating vacuum-sealed bags and food away from blades

Technology

- German engineering design and functionality
- Perfect fit for Thermomix® TM5, TM6, TM7
- Dishwasher-safe materials

Thermomix® Sensor

Are you ready to bring your cooking experience to the next level? With Thermomix® Sensor you can now extend the Thermomix® guaranteed success beyond the bowl thanks to Guided Cooking. This wireless thermometer is smartly connected to Thermomix® TM6 and TM7 and allows you not only to precisely cook meat and fish but also cakes and breads in the oven, pan and grill. So you can turn every guess into a success!

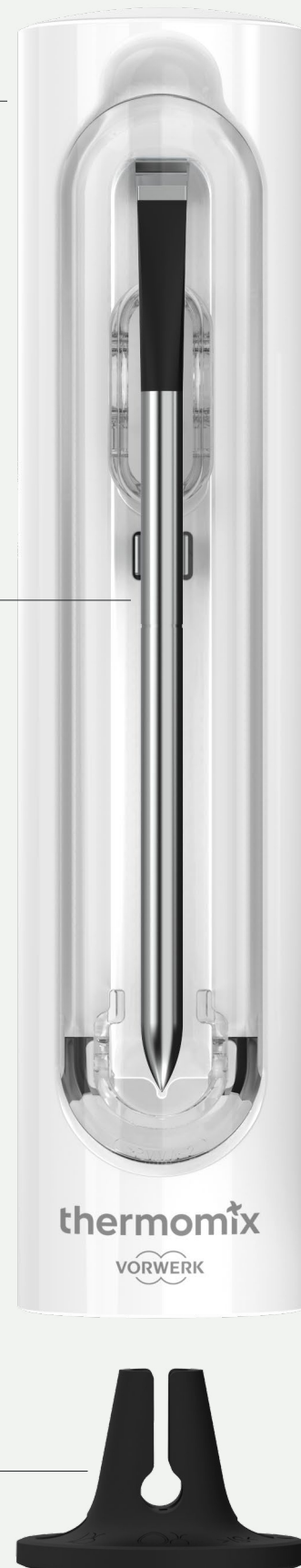


What's in **the Box?**

Charger

Probe

Holder



Success Guaranteed to the Next Level

Bake bread and cakes until light and airy or cook meat and fish until perfectly tender taking the stress and guesswork out of making the perfect meal. From the sizzling pan on the stove to the bread baking in the oven and the fish cooking on the grill, keep track and be always aware of the temperature inside your food.

Equipped with two sensors – one near the probe's tip measuring the core temperature of the food and the other located inside the black ceramic end measuring the ambient temperature – it gives you ultimate control over what you're cooking outside of the mixing bowl in your oven, pan and grill.

The integration with Guided Cooking will help you along the way, preparing delicious dishes to your taste and preferred consistency – without having to worry about undercooking meat or overbaking breads and cakes. Say goodbye to guessing and let Thermomix® Sensor handle precision cooking processes so you can focus on expressing your own culinary flair and serving up the perfect meal.

Fully integrated thanks to the Bluetooth® connection, it links up with the Thermomix® and the Cooking Center mobile app so you can monitor temperatures and follow instructions as you go for maximum precision cooking.

Multi-tasking and time management made easy

Thermomix® Sensor makes it easier to manage cooking processes across your kitchen. Thanks to Guided Cooking, multifunctionality and precision temperature monitoring, you can focus on other processes without having to constantly check on your food, set timers and juggle different elements of a dish. Cook simultaneously across Thermomix® for an incredible medley of delicious ingredients. The result: an extremely smooth, stress-free cooking process that sees you serving up fantastic flavours, all cooked to precision.



Details about Functions

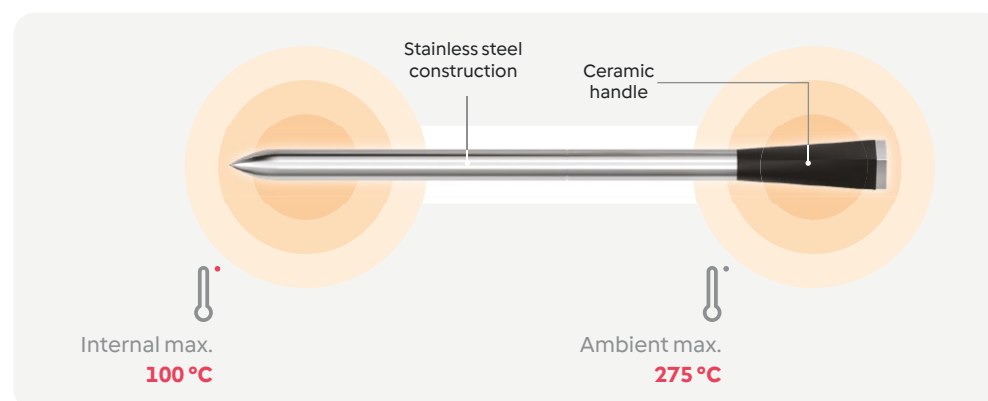
You can now use your Thermomix® Sensor to take the Guided Cooking experience to dishes beyond the mixing bowl: mouth-watering cakes, hearty breads, succulent oven-baked salmon and grilled meats. Depending on the recipe you're cooking, you'll want to use the probe in a way that protects the device and ensures maximum accuracy. Try to make sure the probe comes as close to the core of the food as possible so you can be sure sensitive ingredients like raw meats are cooked through for maximum peace of mind and optimum effects. Sometimes, this calls for a little help: when baking soft or liquid doughs or batters that can't hold the probe in position, use the included holder to keep it in place and stop it from sinking.

- 1 Positioning the probe and charger**
During the cooking process, the probe continually transmits data to Thermomix® and the app. The charger acts as a repeater and amplifies the signal. You must therefore ensure that the charger is always near the probe: for example, when baking, place the charger close to the oven, with the option of using the magnets which are on the back of the charger. Thermomix® can be a little further away from the probe and its charger (between 1 to 50 m depending on the environment).

- 2 Inserting the probe into the food**
Thermomix® Sensor is a Bluetooth® thermometer with two sensors. The internal temperature sensor is located in the first third of the tip. It measures the internal temperature of the food and therefore needs to be positioned as close as possible to the core of the food. The second sensor is located inside the black ceramic end and measures the ambient temperature.

- 3 Cooking with the probe**
During the cooking process, Thermomix® Sensor is permanently connected to your Thermomix® and/or to the Cooking Center app (max. 2 connected devices). Information on the temperature and remaining cooking time are available on the display. You will be notified when the food needs to be removed from the heat and if you need to leave it to rest until the core temperature is reached. After the resting time, your dish will be ready to serve (make sure you have allowed notifications on the app).

Unleash the power
of precision: turn a
guess into success



Integrate with Thermomix® TM6 and TM7 Along with **Cooking Center App**

Bluetooth® connectivity allows you to connect Thermomix® Sensor to your Thermomix® and the Cooking Center app for a world of Guided Cooking possibilities thanks to Cookidoo® recipes. Simply pair the Thermomix® Sensor to your Thermomix® to fully control cooking processes of cakes, breads, fish and meat in an oven, pan or grill.

All you have to do is ensure the charging case is kept within one metre of the probe to stay connected to your cooking process. Whether set manually or through Guided Cooking, you can monitor the remaining time and temperatures detected by the Thermomix® Sensor via the Cooking Center. Keep track of the remaining time, as well as ambient and core temperatures, all displayed on your Thermomix®.

You can even connect your Thermomix® Sensor to the Cooking Center app on your mobile phone to get notifications and be informed when your dishes are cooked with absolute precision – practically hands-free. Bring the simplicity of smart connectivity to your kitchen for a joined-up cooking experience.

Explore the
**Cooking
Center app**
via QR Code



The Product



Thermomix® Sensor technical data

Wireless probe with two measurement points	Material: stainless steel and ceramic Height: 128.5 mm Food core temperature up to 100 °C Ambient temperature up to 275 °C
Holder	Material: silicone Ambient temperature up to 220 °C
Charger with repeater function	Material: plastic Height: 185 mm Charges probe within 2 hours Extends signal up to 50 m

Highlights at a Glance

Thermomix® Sensor offers a Guided Cooking success guarantee thanks to its innovative sensor technology and Bluetooth® connection helping to monitor your cooking process every step of the way for delicious cake, bread, meat and fish cooked in the oven, pan and grill. The main arguments are summarised here as a brief guideline for your sales pitch.

Features

- 2 precision sensors measure the food's internal temperature (up to 100 °C) and ambient temperature (up to 275 °C)
- Use with Guided Cooking for optimum temperature settings and controlled processes every step of the way
- Suitable to use in the oven, on the grill and the hob

Benefits

- Manage time more effectively and multi-task with ease
- Focus your attention on creative cooking processes whilst the Thermomix® Sensor takes care of temperatures
- Nail the optimal cooking point for bread, cakes, meat and fish
- Achieve enhanced results thanks to precision technology for the most accurate cooking process

Technology

- Bluetooth® connectivity with Thermomix® and smartphones via Cooking Center app
- Advanced time estimation algorithm to help plan your meal and better manage your time

The Best for Last: Let's Evolve Together!

We are always listening to you and to our community. We never run out of ideas on how to delight our fans. And because we never stand still, neither does Thermomix® or Cookidoo®, we keep evolving all the time! That means your Thermomix® TM7 sitting proudly in your kitchen now won't be the same even a few months down the road – because it evolves with your needs. Be sure to update your Thermomix® TM7 software regularly, install the latest versions of the mobile Cookidoo® app, and stay connected with us through our website and social media channels so you'll know exactly what's being cooked up for you and your Thermomix® TM7 in the future.

Imagine ...

... plenty of new recipes to give you an idea what to cook today.

... new accessories and modes for exploring new culinary experiences.

... more personalization opportunities.

... more engagement with the community.

... so much more.

Our 7th generation is a future-proof platform enabling us to grow and learn with you and our community.

We're working on many ideas behind the scenes to make sure our Thermomix® fans are always delighted. Thank you for being part of a legacy and we're looking forward to an exciting future ahead of us!



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Disclaimer:

Some features described may not be available at the time of the product launch or may not be launched in all countries.
For technical reasons, features of this product are subject to change without prior notice.