

**thermomix**

TM6

en



**User manual**

**VORWERK**

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# Table of Contents

<b>1</b>	<b>Before You Start .....</b>	<b>30</b>
1.1	Storing of Product Documentation.....	30
1.2	Presentation Format.....	30
<b>2</b>	<b>Product overview .....</b>	<b>31</b>
<b>3</b>	<b>For Your Safety .....</b>	<b>32</b>
3.1	Hazards and Safety Instructions .....	32
3.2	Classification of Safety Warning Messages.....	38
3.3	Obligations of the User .....	38
<b>4</b>	<b>Intended Use .....</b>	<b>38</b>
<b>5</b>	<b>Initial Startup .....</b>	<b>39</b>
5.1	Choosing the Setup Location .....	39
5.2	Switching on for the first time .....	41
5.3	Cleaning for the first time .....	41
5.3.1	Disassembling the Mixing Bowl.....	41
<b>6</b>	<b>Operation .....</b>	<b>42</b>
6.1	Switching on and off.....	42
6.2	Help.....	42
<b>7</b>	<b>Settings.....</b>	<b>43</b>
<b>8</b>	<b>Cleaning and Maintenance .....</b>	<b>43</b>
8.1	Cleaning.....	43
8.2	Cleaning the Base Unit.....	44
8.3	Regular Maintenance .....	44
8.3.1	Replacing the Mixing Knife .....	44
<b>9</b>	<b>Troubleshooting .....</b>	<b>45</b>
<b>10</b>	<b>Customer Care .....</b>	<b>46</b>
<b>11</b>	<b>Warranty/liability for material defects.....</b>	<b>46</b>
<b>12</b>	<b>Disposal .....</b>	<b>46</b>
<b>13</b>	<b>Technical Data.....</b>	<b>47</b>
13.1	Manufacturer.....	47

# 1 Before You Start

Congratulations on purchasing your Thermomix® TM6.

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

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

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

For further information, please contact your Thermomix® advisor.

## 1.1 Storing of Product Documentation

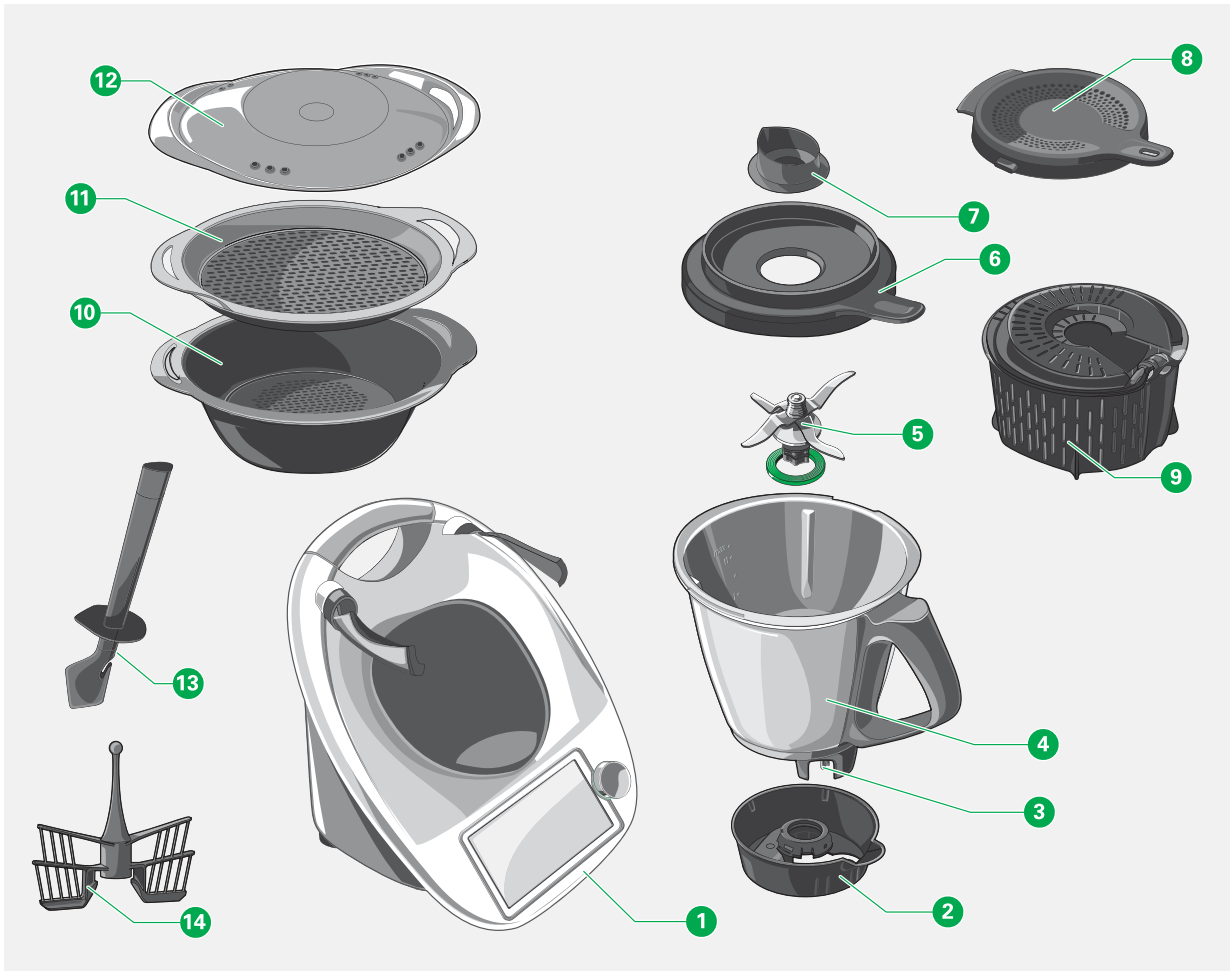
- Retain this instruction manual for future reference. It is an important part of the appliance and must be kept with it if you pass it on to someone else.

## 1.2 Presentation Format

This manual uses the following format:

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

## 2 Product overview



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

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

## 3 For Your Safety

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

### 3.1 Hazards and Safety Instructions

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

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

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

**Fire hazard.**

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

- Always unplug the appliance when it is not in use.
- 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 the appliance outdoors.
- If water has managed to get into the appliance, contact your Vorwerk repair service.

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

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

**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 the base unit 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 the base unit 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.

**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.**

**The base unit has a high power consumption. An insufficient power rating could cause a fire.**

- When connecting the base unit, please observe the maximum power consumption as indicated on the plug label (see also the section on **Technical Data**).
- Never use power strips or other equipment between the socket and the base unit.

**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 at all times and prevent excess pressure, ensure the opening in the mixing bowl lid is never blocked or covered – either from the inside (e.g. by the contents) or from the outside (e.g. by a towel).
- Never use anything but the original Thermomix® accessories (measuring cup, simmering basket, splash guard, Varoma® dish) to protect against splashes through the opening in the mixing bowl lid.
- 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, unplug the base unit. Do **not** touch the controls.

**Risk of scalding as a result of contents escaping.**

**Hot liquid or hot contents may splash and cause scalding.**

- 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.
- Always place the original mixing bowl lid on the mixing bowl during operation.
- Only use the 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 stop the appliance.

**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 the appliance 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 that are neither recommended nor 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 the appliance in combination with parts or equipment for older generations of Thermomix®.
- Do not modify the appliance or any of the accessories.
- Never use the appliance with damaged accessories.

**Risk of injury from improper use.**

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

- Only use the Thermomix® spatula with the safety disk for stirring.
- Only put the flat end of the spatula into the mixing bowl and not the end with the handle.

**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 the appliance to move. The appliance could fall over and injure you.**

- Place the appliance 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 the appliance 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 from illness due to spread of germs.**

**Sous-vide and slow cooking involve cooking food at low temperatures, which could cause bacteria 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 the food has been cooked, make sure that it is consumed immediately.
- In many cases, it is necessary to briefly sear meat and poultry after sous-vide cooking. A brief searing at the end of the process will reduce the risk of bacteria on the surface of the food that may cause illness. Follow the instructions in the Vorwerk Thermomix® recipes to minimise any risk.

**Risk to health if germs spread.**

**Food is fermented at low temperatures, which could lead to the spread of harmful bacteria.**

- Ensure hygienic working practices at every stage of the food preparation and cooking process.
- Once the food has been fermented, transfer it to the refrigerator immediately.

**Risk to health from incorrect use of accessories.**

**All Thermomix® accessories are specifically designed for use on or with the appliance and could get damaged if not used properly.**

- Do not use Thermomix® accessories for other purposes, particularly at high temperatures.
- Do not use the spatula in hot pots and pans.
- Never use the butterfly whisk for more than two hours (when cooking food over a long period of time, e.g. slow cooking, sous-vide, fermenting) to rule out any possible adverse effects on health.
- Should an accessory become 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.**

**Production residues that may be present on the components of the appliance are 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 the appliance 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 the appliance.
- 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 the base unit with the alternating current voltage and mains frequency stated on the plug label.

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

**The appliance can get damaged if there is too little water in the mixing bowl.**

- Make sure that there is enough water in the mixing bowl. The appliance vaporises approx. 250 ml of water in 15 minutes.
- 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 or failure to observe instructions on long-time cooking.**

**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.
- Because of variations in water quality, oxidation of parts may occur in the mixing bowl when cooking food over a long period of time (slow cooking, sous-vide or fermenting). Please therefore follow the instructions on adding special ingredients (e.g. citric acid) to the cooking water.

**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.

**Material damage from improper use.**

**The soft side of the spatula, in particular, can get damaged by the mixing knife.**


- Take care when using the spatula to press down food in the mixing bowl or to scrape out the mixing bowl.
- Never allow the spatula to come into contact with the sharp edges of the mixing knife blades.
- Only move the spatula in a clockwise direction when stirring or scraping out the mixing bowl near the mixing knife.

## 3.2 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:

WARNING	
	<b>Type and source of hazard</b> <b>Explanation of type and source of hazard/consequences</b> <ul style="list-style-type: none"><li>Measures to prevent hazard</li></ul>

### Meaning of signal words

WARNING	Risk of death or serious injury if hazard is not avoided.
CAUTION	Risk of minor injury if hazard is not avoided.
NOTE	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

## 3.3 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](#) [▶ 46] for further assistance.

## 4 Intended Use

Use the device and accessories only for their intended purpose in order to prevent risks to you and other people and to prevent damage to the device or to other property and equipment.

Thermomix® TM6 is a kitchen appliance intended for the preparation of food at home or in similar environments.

Thermomix® TM6 is intended to be used only by adults. It may not be used by children – not even when supervised by an adult. Keep children away from the 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.

Never allow children to play with the Thermomix® TM6.

Before setting up, dismantling or cleaning the appliance, you must always ensure that it is disconnected from the power supply. You must always switch the appliance off at the mains before leaving it unattended.

The appliance may be used by persons with reduced physical, sensory or mental capabilities, or lack of experience and/or knowledge, only if they are supervised or instructed with regard to the safe use of the appliance 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. The manufacturer's obligation to compensate on the basis of product liability and/or the dealer's obligation to compensate for material defects shall no longer apply if technical modifications are made to the product.

When working with the appliance, 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.

The device complies with the safety regulations of the country in which it has been sold by an authorised Vorwerk organisation. If the device is used in a different country to the one in which it was purchased, compliance with the local safety standards of that country cannot be guaranteed. Vorwerk therefore assumes no liability for any resulting safety risks for the user.

## 5 Initial Startup

### 5.1 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:

#### WARNING



#### 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.

## WARNING



### **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.

## WARNING



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

**The process of kneading dough or chopping food may cause the appliance to move. The appliance could fall over and injure you.**

- Place the appliance 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 the appliance unattended while it is running.

## NOTICE



### **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 the appliance with the alternating current voltage and mains frequency stated on the plug label.

## NOTICE



### **Material damage from steam.**

**If you place the appliance 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 the appliance.
- 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.

## 5.2 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 Main Menu > Help > Instruction Manual > Settings.

## 5.3 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.

**Production residues that may be present on the components of the appliance are 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](#) [▶ 41].
2. Then wash all parts and accessories by hand or in the dishwasher (except for the base unit).

More information on cleaning can be found in the instruction manual on Thermomix® TM6 under

Help > Instruction Manual > Cleaning.

### 5.3.1 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.

## 6 Operation

To find out how to switch your Thermomix® TM6 on and off, see chapter on [Switching on and off](#) [▶ 42].

Full details on how to operate your appliance can be found in the instruction manual on Thermomix® TM6 under [Main Menu > Help > Instruction Manual > 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 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.

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## 7 Settings

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

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

## 8 Cleaning and Maintenance

### NOTICE



#### Corrosion inside the appliance.

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

- Allow the mixing bowl to dry 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 loosely onto the top rack of the dishwasher to avoid deformation resulting from exposure to high temperatures or 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**.

## 8.2 Cleaning the Base Unit

### WARNING



#### Risk of electric shock if water enters appliance.

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

- Always unplug the appliance when it is not in use.
- 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 the appliance 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 [▶ 46].

## 9 Troubleshooting

### WARNING



**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 the appliance 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 the appliance 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.

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<b>Error:</b>	<b>Possible cause and rectification:</b>
Liquid has seeped into the area below the mixing bowl.	<ul style="list-style-type: none"><li>– Unplug the appliance immediately.</li><li>– Use a towel to dry excess liquid from underneath the mixing bowl.</li><li>– To prevent liquid from getting into delicate components inside the base unit, do not move it or turn it over.</li><li>– Do not attempt to disassemble the appliance. It does not contain any parts that you can service yourself.</li><li>– If you cannot be certain that no liquid has entered the base unit, do not switch on your Thermomix® TM6. Instead, contact <a href="#">Customer Care [▶ 46]</a>.</li></ul>
Thermomix® TM6 cannot be switched on.	<p>The base unit may not be connected correctly.</p> <ul style="list-style-type: none"><li>– Check if the power cord has been properly plugged in.</li></ul>
The mixing bowl will not go into Thermomix® TM6 base unit.	<p>The mixing bowl may not be correctly assembled.</p> <ul style="list-style-type: none"><li>– Check whether the mixing bowl base is locked into place correctly.</li></ul>
Thermomix® TM6 does not heat.	<p>The heating time may not have been set correctly.</p> <ul style="list-style-type: none"><li>– Check whether you set a time using the time dial.</li></ul> <p>The temperature may not have been selected.</p> <ul style="list-style-type: none"><li>– Check if you set the temperature.</li></ul>
Thermomix® TM6 stops during operation.	<p>The motor has turned off.</p> <ul style="list-style-type: none"><li>– Remove the mixing bowl from the base unit.</li><li>– Reduce the quantity contained in the bowl and/or add some liquid.</li></ul>

- 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.

If the error message is still displayed after the cooling time, please contact [Customer Care \[▶ 46\]](#).

Thermomix® TM6 does not weigh correctly.

Thermomix® TM6 may not have been positioned correctly.

- 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.

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

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

Thermomix® TM6 will not connect to WiFi. There may not be a network available.

- Check your WiFi.

The WiFi function may be deactivated.

- Set up a network, see  
Main menu > Help > Instruction Manual > Settings > Setting up WiFi.

If it is not possible to set up a network, contact [Customer Care \[▶ 46\]](#).

## 10 Customer Care

For details of your local customer service centre please contact your Thermomix® Advisor, the Vorwerk Official Distributor in your country, or refer to <https://thermomix.vorwerk.com>.

## 11 Warranty/liability for material defects

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

The device may only be repaired by an authorised Vorwerk repair service.

Use only parts provided with the device or original spare parts from Vorwerk Thermomix®. Never use the device in combination with parts or equipment not provided by Vorwerk Thermomix® for the device. 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.


Registration number:  
WEEE Reg. No. DE 86265910



## 13 Technical Data

Safety alert symbols/  
symbol of conformity/  
mark of conformity



<b>Motor</b>	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.			
<b>Heating system</b>	1,000 W power consumption. Protected against overheating.			
<b>Integrated scales</b>	Measuring range from 1 to 3000 g Measuring range from -1 to -3000 g			
<b>Housing</b>	High-quality plastic material.			
<b>Mixing bowl</b>	Stainless steel, with integrated heating system and temperature sensor. Maximum capacity 2.2 litres.			
<b>Connected load</b>	Only for 220-240 V 50/60 Hz (TM6-1). Maximum power consumption 1500 W. Pull-out power cord, 1 m long.			
<b>Standby power consumption</b>	0 W			
<b>Information on connectivity</b>	2.4 GHz	2.412 GHz – 2.472 GHz	100mW (<20 dBm)	IEEE Standard 802.11b/g/n™
	5 GHz	5.150 GHz – 5.350 GHz 5.470 GHz – 5.725 GHz	100mW (<20 dBm)	IEEE Standard 802.11n/a/ac™
	The appliance is only intended for indoor use when operated in the frequency range 5.150 GHz – 5.350 GHz in AT, BE, BG, CY, CZ, DE, DK, EE, EL, ES, FI, HR, HU, IE, IT, LU, LV, MT, NL, PL, PT, RO, SE, SI, SK, UK, CH, IS, LI, NO and TR.			
<b>Declaration of Conformity</b>	Hereby Vorwerk Elektrowerke GmbH & Co. KG declares that the radio equipment type Thermomix® TM6-1 / TM6-4 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: <a href="https://corporate.vorwerk.com/en/ec-declaration-of-conformity/">https://corporate.vorwerk.com/en/ec-declaration-of-conformity/</a>			
<b>Dimensions of base unit</b>	34.10 cm x 32.60 cm x 32.60 cm (height x width x depth)			
<b>Dimensions of Varoma®</b>	13.10 cm x 38.30 cm x 27.50 cm (height x width x depth)			
<b>Weight of base unit</b>	7.95 kg			
<b>Weight of Varoma®</b>	0.80 kg			

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### 13.1 Manufacturer

Vorwerk Elektrowerke GmbH & Co. KG  
Mühlenweg 17–37  
42270 Wuppertal  
Germany